## CHAPTER 254

# FOOD, DRUGS AND CHEMICAL SUBSTANCES ACT

SUBSIDIARY LEGISLATION

*List of Subsidiary Legislation*

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# FOOD, DRUGS AND CHEMICAL SUBSTANCES (GENERAL) REGULATIONS, 1978

ARRANGEMENT OF REGULATIONS

*Regulation*

# FOOD, DRUGS AND CHEMICAL SUBSTANCES (GENERAL) REGULATIONS, 1978

[L.N. 105/1978, L.N. 228/1978, L.N. 190/1988.]

REGULATIONS UNDER SECTION 28

## 1. Citation

These Regulations may be cited as the Food, Drugs and Chemical Substances (General) Regulations, 1978 and shall come into operation on the 1st May, 1979.

[L.N. 228/1978.]

## 2. Interpretation

In these Regulations, unless the context otherwise requires—

**"inner label"** means the label on or affixed to an immediate container of any food, drug, cosmetic, device or chemical substance;

**"lot or batch number"** means any combination of letters or figures or both by which any food, drug, cosmetic, device, or chemical substance can be traced in manufacture or identified in distribution;

**"official method"** means a method of analysis or examination, designated as such by the Minister, for use in the carrying into effect the provisions of the Act;

**"outer label"** means the label on, or affixed to, the outside of a package of any food, drug, cosmetic, device, or chemical substance.

## 3. Official methods to be furnished

The Minister shall, upon request by any person, furnish official methods.

## 4. Manner of designating lot or batch number

Where a lot or batch number is required by any regulations made under the Act to appear on any article, container, package, or label, it shall be preceded by one of the following designations—

(a) "lot number" or "batch number";

(b) "lot no." or "batch no.";

(c) "lot" or "batch"; or

(d) "L" or "B".

## 5. Names of reference

(1) Where any food, drug, cosmetic, device, or chemical substance has more than one name, whether common or proper, a reference to that food, drug, cosmetic, device, or chemical substance by any of its names shall be deemed to be a reference to it by all its names.

(2) The term "cubic centimetre" and its abbreviation "*cc*" shall, wherever applicable, be deemed to be interchangeable with the term "millilitre" and its abbreviation "*ml*".

## 6. Statement, information, etc., on label

(1) Any statement, information, or declaration that is required by any regulations made under the Act to appear on the label of any food, drug, cosmetic, device, or chemical substance shall be in the English language in addition to any other language which may appear thereon.

(2) The English language type size shall be equivalent to, or greater than, the type size used for any other language and shall be displayed on the main panel.

### 7. Information on label to be prominently displayed and readily discernible

Any information appearing on a label of any food, drug, cosmetic, device, or chemical substance shall be—

(a) clearly and prominently displayed on the label; and

(b) readily discernible to the purchaser or consumer under the customary conditions of purchase and use.

### 8. Importation of food, etc., in violation of the Act prohibited

(1) Subject to regulation 9, no person shall import into Kenya any food, drug, cosmetic, device, or chemical substance where an authorized officer is satisfied, after the examination or analysis of a sample thereof in accordance with subsection (11) of section 30 of the Act, that the sale of such an article in Kenya would be a violation of the Act or any regulations made thereunder.

(2) Where an authorized officer finds, as a result of an examination or analysis, that any food, drug, cosmetic, device, or chemical substance should not be admitted into Kenya, he shall forthwith send a copy of the report of analysis or examination to the Commissioner of Customs and Excise and to the importer of the food, drug, cosmetic, device, or chemical substance.

### 9. Certain prohibited articles to be admitted for specified purposes

(1) Where any food, drug, cosmetic, device, or chemical substance sought to be imported into Kenya would, if sold in Kenya, constitute a violation of the Act or any of the regulations made thereunder, it may be admitted into Kenya for the purposes of relabelling or reconditioning under the supervision of an authorized officer.

(2) Where the relabelling or reconditioning under paragraph (1) is not satisfactorily carried out within three months and where the conditions specified in the public analyst's report are not complied with, the food, drug, cosmetic, device, or chemical substance shall be exported out of Kenya to a destination disclosed to the authorized officer.

(3) Where the food, drug, cosmetic, device, or chemical substance is not exported within three months, it shall be forfeited to the Government and shall be disposed of in such manner as the Minister may direct; but the Minister may extend the period for complying with the provisions of paragraph (2).

### 10. Export of food, etc., in violation of the Act prohibited

(1) No person shall export out of Kenya any food, drug, cosmetic, other than a food, drug, device or chemical substance exported under regulation 9, unless an export health certificate in such form as may be prescribed is issued by an authorized officer.

(2) An authorised officer may require—

(a) any food, drug, cosmetic, device or chemical substance to be examined or analysed in accordance with subsection (11) of section 30 of the Act; and

(b) any other relevant information, before issuing an export health certificate.

(3) A fee of five hundred shillings shall be payable for every Export Health Certificate issued under this Regulation.

[L.N. 190/1988, s. 2.]

11. Procedure for taking samples and form of certificate of analysis

(1) Where an authorized officer takes a sample pursuant to section 30 of the Act, he shall notify the owner thereof or the person from whom the sample was obtained of his intention to submit the sample to the public analyst for analysis or examination; and—

(a) where, in his opinion, division of the procured quantity of the sample would not interfere with the analysis or examination he shall—

(i) divide the quantity into two parts;

(ii) identify the two parts as the owner's portion and the sample and where only one part bears the label, that part shall be identified as the sample;

(iii) seal each part in such a manner that it cannot be opened without breaking the seal; and

(iv) deliver the part identified as the owner's portion to the owner or the person from whom the sample was obtained and forward the sample to the public analyst for analysis or examination; or

(b) where, in his opinion, division of the procured quantity of the sample would interfere with analysis or examination he shall—

(i) identify the entire quantity as the sample;

(ii) seal the sample in such manner that it cannot be opened without breaking the seal; and

(iii) forward the sample to the public analyst for analysis or examination.

(2) The public analyst's certificate specifying the result of his analysis or examination of a sample sent to him by an authorised officer in accordance with paragraph (1) of this Regulation shall be in the form set out in the Schedule to these Regulations.

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SCHEDULE

[Regulation 10.]

CERTIFICATE OF ANALYSIS OR EXAMINATION

I, ....., a public Analyst appointed under the provisions of the Food, Drugs and Chemical Substances Act (Cap. 254), hereby certify that the seal on the sample of ..... received by me on the ..... was unbroken.

I further certify that the sample has been analysed by me or under my direction and the result of analysis is as follows—

.....

.....

.....

and I am of the opinion that .....

.....

.....

Given under my hand this ..... day of ....., 20 .....

.....

*Public Analyst**

Full Address .....

* *Name to be typed or printed.*

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# FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS, 1978

## ARRANGEMENT OF REGULATIONS

# FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS, 1978

[L.N. 106/1978, L.N. 228/1978, L.N. 120/1980, L.N. 62/1986, L.N. 425/1988, L.N. 364/1989.]

# FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS, 1978

[L.N. 106/1978, L.N. 228/1978, L.N. 120/1980, L.N. 62/1986, L.N. 425/1988, L.N. 364/1989, L.N. 165/1990.]

# FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS, 1978

[L.N. 106/1978, L.N. 228/1978, L.N. 120/1980, L.N. 62/1986, L.N. 425/1988, L.N. 364/1989, L.N. 165/1990, L.N. 273/1990.]

## 1. Citation

These Regulations may be cited as the Food, Drugs and Chemical Substances (Food Hygiene) Regulations, 1978 and shall come into operation on 1st May, 1979.

[L.N. 228/1978.]

## 2. Interpretation

In these Regulations, unless the context otherwise requires—

**"adequate"** means that which is needed to accomplish the intended purpose in keeping with good public health practice;

**"food contact surface"** means any surface which comes into contact with food during the sale, preparation, packaging, conveying or storing of such food;

**"food plant"** means the building or part thereof used for or in connection with the sale, preparation, packaging, or storing of food;

**"health authority"**, in relation to the area of a municipality, means the municipal council of the municipality concerned, and, in relation to any other area, means the Minister;

**"sanitise"** means to adequately treat surfaces by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other micro-organisms such that the treatment shall not adversely affect the food and shall be safe for the consumer.

## 3. Premises not to be used unless licensed

(1) No person shall use any premises or being the owner or occupier thereof permit or allow the premises to be used for the purposes of selling, preparing, packaging, storing, or displaying for sale any food unless that person is in possession of a licence issued under these Regulations.

(2) No licence shall be issued under these Regulations unless—

(a) the health authority is satisfied that the provisions of these Regulations have been complied with; and

(b) the fee prescribed in the second column of the Third Schedule has been paid to the health authority.

[L.N. 165/1990, s. 2.]

## 4. Application for registration of premises

Every person desiring a licence in respect of any premises used or to be used for the purpose of selling, preparing, storing, or displaying for sale any food shall make application in Form "A" set out in the First Schedule, to the health authority and shall, on request, supply

any information which may be required by the health authority for the purposes of these Regulations.

### 5. Issue and expiry of licence

(1) Every licence issued under these Regulations shall be in Form "B" set out in the First Schedule, and shall expire on the 31st December next following the date of issue.

(2) No person to whom a licence has been issued under these Regulations shall lend, hire, sell, transfer or otherwise dispose of that licence to any person without the approval of the health authority which approval shall be endorsed on the licence.

(3) No licence shall be transferred from the premises in respect of which it was issued to any other premises.

### 6. Growing and harvesting operations to be of a sanitary nature

Every person who owns, operates or is in charge of the growing and harvesting operations for raw materials to be used in the preparation of food shall ensure that such operations are of a clean and sanitary nature and that—

(a) unfit raw materials are segregated out during harvesting and disposed of in such place and such manner that they cannot contaminate food or the water supply to a food plant or any other crops; and

(b) harvesting containers do not constitute a source of contamination to raw materials and are of such construction as to facilitate thorough cleaning.

### 7. Grounds surrounding a food plant to be kept free form contaminating conditions

(1) Every person who owns, operates or is in charge of a food plant shall keep the grounds surrounding the food plant free from conditions which may result in the contamination of food and more particularly he shall keep such grounds free from—

(a) improperly stored equipment, litter, waste and refuse which may attract, harbour or constitute breeding places for rodents, insects and other pests; and

(b) inadequately drained areas that may contribute to the contamination of food products through seepage or foot-borne filth and provide breeding places for insects or micro-organisms.

(2) Where the grounds adjacent to a food plant are not under the control of the owner or the operator of the food plant, the owner, operator or person in charge shall exercise care in the plant by inspection, extermination or other means to effect seclusion of pests, dirt and other filth that may be a source of contamination to food.

### 8. Layout and construction of food plants and facilities

(1) All food plants shall be of suitable design, layout and construction to facilitate easy maintenance and sanitary food production.

(2) The food plant and the facilities installed therein shall have—

(a) sufficient space for such placement of equipment and storage of materials as is necessary for sanitary operations;

(b) separate areas, either by partition, location or other effective means, for those operations which may cause the contamination of food or food contact surfaces with undesirable micro-organisms, chemicals, filth or other extraneous materials;

(c) adequate lighting to hand-washing areas, dressing and locker rooms, toilets and to all areas where food or food ingredients are examined, processed or stored and where equipment and utensils are cleaned;

(d) adequate ventilation or control equipment to minimize odours and noxious fumes or vapours (including steam), particularly in areas where such odours and noxious fumes or vapours may contaminate food, so however that such ventilation or control equipment shall not create conditions that contribute to food contamination by air-borne contaminants; and

(e) where necessary, effective screening or other protection against birds, animals and vermin (including, but not limited to, insects and rodents).

### 9. Construction of floors, walls, etc., of food plants

(1) The floors, walls and ceiling of a food plant shall be of such construction as to be adequately cleanable and maintained in a clean and good state of repair.

(2) The fixtures, ducts and pipes shall not be suspended over areas where drips or condensate may contaminate food, raw materials or food contact surfaces.

(3) Aisles or working spaces between equipment and walls shall be unobstructed and of sufficient width to permit the employees to perform their duties without contaminating the food or food contact surfaces with their clothing or personal contact.

(4) Light bulbs, fixtures, skylights or other glass suspended over exposed food in any stage of preparation shall be of the safety type or otherwise protected to prevent the contamination of food in case of breakage.

### 10. Equipments, utensils and food contact surfaces

(1) Every utensil and equipment used in a food plant shall be—

(a) suitable for their intended use;

(b) so designed and of such materials and workmanship as to be adequately cleanable; and

(c) properly maintained.

(2) Every food contact surface shall be—

(a) smooth and free from pits, crevices and loose scale;

(b) non-toxic;

(c) capable of withstanding repeated cleaning, disinfection and sanitizing; and

(d) non-absorbent, unless the nature of a particular and otherwise acceptable process renders the use of an absorbent surface such as wood necessary.

(3) The design, construction and use of the utensils and equipment referred to in paragraph (1) of this Regulation shall be such as to prevent the contamination of food by lubricants, fuel, metal fragments, contaminated water, or any other contaminants.

(4) The equipment in a food plant shall be installed and maintained in such manner as to facilitate the cleaning of such equipment and the adjoining areas.

### 11. Sanitary facilities and controls

(1) No person shall use any premises as a food plant unless—

(a) adequate sanitary conveniences are provided for use by employees and every premises where food is prepared and served are provided with adequate separate sanitary conveniences for public use;

(b) the water supply to the premises is derived from an adequate source, sufficient for the intended operations and potable;

(c) running water at a suitable temperature is provided in all areas where the processing of food, and the cleaning of equipment, utensils and containers are carried on;

(d) the drainage of effluents is made through an adequate sewerage system or disposed of through other adequate and approved means;

(e) the plumbing is of adequate size and design and so installed and maintained as to—

(i) carry sufficient quantities of water to all areas where the water is required;

(ii) properly convey sewage and liquid disposal waste;

(iii) provide adequate floor drainage in all areas where the floors are subject to flooding type cleaning or where normal operations release or discharge water or other liquid waste on the floor; or

(iv) constitute no source of contamination to food ingredients, food products and water supplies;

(f) refuse and offal is conveyed and disposed of so as to minimize noxious odour, to prevent waste which attract or harbour or provide a breeding place for vermin and to prevent the contamination of food, food contact surfaces, ground surfaces and water supplies.

(2) The sanitary conveniences provided under this Regulation shall conform to the following conditions—

(i) separate conveniences shall be provided for members of each sex and each shall be maintained in a sanitary condition and kept in conditions of good repair at all times;

(ii) toilets shall be furnished with sufficient toilet tissue, clean towels and soap;

(iii) doors to toilet rooms shall be self-closing and not open directly into areas where food is exposed to air-borne contaminants except where alternate means have been devised to prevent contamination of such food; and

(iv) signs shall be posted in appropriate places directing employees to wash their hands with soap after using the toilet.

(3) Adequate and convenient facilities for hand-washing, and where applicable hand-sanitizing, shall be provided at each place where good hygiene practices require employees to wash or sanitize and dry their hands, and such facilities shall have running water at a suitable temperature for effective hand-washing and sanitizing preparation and include nail brushes, hygienic towel service or suitable drying devices and, where appropriate, cleanable waste receptacles.

## 12. General maintenance of the plant

Notwithstanding any other provisions of these Regulations, every person who owns, operates or is in charge of a food plant shall ensure that—

(a) the buildings, fixtures and other facilities of the plant are kept in a state of good repair and maintained in a hygienic condition;

(b) cleaning operations are conducted in such a manner as to minimize the danger of contamination of food and food contact surfaces;

(c) supplies used in cleaning and sanitizing procedures are free from micro-biological contamination and are safe and effective for their intended use;

(d) only such toxic materials as are required to maintain sanitary conditions, or for use in laboratory testing procedures, or plant and equipment maintenance, or in the preparation of food, are used or stored in the plant;

(e) no animals or birds, other than those essential as raw materials, are allowed in the plant;

(f) effective measures are taken to exclude pests from food areas and to protect against the contamination of food in or on the premises by animals and vermin; and

(g) the use of pesticides is done under such precautions and restrictions as to prevent the contamination of food or packaging material.

### 13. Sanitation of utensils and equipment

(1) Every person who owns, operates or is in charge of a food plant shall ensure that—

(a) all utensils and food contact surfaces or equipment are cleaned as frequently as necessary to prevent contamination of food products;

(b) single-service articles are stored in appropriate containers and handled, dispensed, used and disposed of in a manner that prevents contamination of food or food contact surfaces;

(c) all utensils and the equipment used in the plant are cleaned and sanitized prior to use to prevent the contamination of food products by micro-biological organisms; except that where such utensils and equipment are used in a continuous operation, the contact surfaces of the utensils and equipment shall be cleaned and sanitized on a predetermined schedule using adequate methods; and

(d) sanitizing agents used in the plant are effective and safe.

(2) Any procedure, machine or device may be used for cleaning and sanitizing equipment or utensils if it is established, to the satisfaction of an authorized officer, that such procedure, machine or devices provide adequate sanitizing treatment.

(3) Cleaned and sanitized equipment and utensils with food contact surfaces shall be stored in such areas and manner that the food contact surfaces are protected from splash, dust and other contaminants.

### 14. Process and controls

Every person who owns, operates or is in charge of a food plant shall comply with the following requirements as regards the overall control of the operations carried on therein, that is to say—

(a) all operations in the receiving, inspecting, handling, segregating, preparing, processing, storing and transportation of food are conducted in a hygienic manner;

(b) overall sanitation of the plant is done under the supervision of a person or persons specially assigned to supervise the sanitizing processes in the plant;

(c) reasonable precautions, as set out in Part A of the Second Schedule to these Regulations, are taken to ensure that production procedures shall not contribute to the contamination of food by filth, harmful chemicals, undesirable micro-organisms or any other contaminants;

(d) each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot;

(e) specific products, as may be specified by the Minister, bear prominently a date-marking, showing the last day, month and year (for instance, 1 May, 1978 or 1.5.78) the product may be sold and any product bearing a date marking showing the last day, month and year on which the product may be sold in accordance with the law, regulations, practice or conventions of the country in which the product was manufactured shall be deemed to be a specified product for the purpose of these Regulations;

(f) packaging processes and materials are such as not to transmit contaminants to the products and provide adequate protection from contamination.

[L.N. 62/1986, s. 2.]

### 15. Health measures to be taken in a food plant

(1) Every person who owns, operates or is in charge of a food plant shall take all reasonable measures and precautions to ensure that—

(a) no person suffering from any disease in a communicable form or having boils, sores or infected wounds works in a food plant in any capacity where there is a reasonable possibility of food ingredients becoming contaminated by such person or the disease being transmitted to the other employees;

(b) thorough medical examination is carried out in a Government medical institution or by a medical officer of health on all employees prior to their employment and at regular intervals of not more than twelve months; and the health certificate and health records of each employee showing the dates and results of the health examination are kept at the food plant;

(c) all persons while working in direct contact with food, food ingredients or food contact surfaces comply with requirements as to general cleanliness set out in Part B of the Second Schedule;

(d) the personnel responsible for identifying sanitation failures or food contamination are properly trained to provide a level of competency necessary for the production of clean and safe food, and in the case of food handlers and supervisors, proper techniques and food protection principles to make them cognisant of the danger of poor personal hygiene and insanitary practices; and

(e) proper supervision is provided so that responsibility for ensuring the compliance by all employees with the requirements of these Regulations (copies of which shall be prominently displayed in all appropriate places in the plant) is assigned to competent supervisory personnel.

(2) (a) The owner, operator or the person in charge of a food plant shall, in pursuance of the provisions of paragraph (1)(b), apply to the health authority for a medical examination of all persons employed at the food plant.

(b) Every application for medical examination under subparagraph (a) shall be made in the form prescribed in Form “C” in the First Schedule and shall be accompanied by a fee of one hundred shillings.

(3) The certificates of medical examination issued by health authority under this Regulation shall be in the form prescribed in Form “D” in the First Schedule.

[L.N. 165/1990, s. 5.]

### 16. Notice to clean, reconstruct or repair food plant

(1) Where any food plant, by reason of its situation, construction or disrepair, is in such a condition that any food in the premises may be exposed to contamination or deterioration or become dirty, an authorized officer may serve a notice in writing on the person who owns or operates the food plant requiring him—

(a) to clean, reconstruct or repair the premises in the specified manner and period; or

(b) not to use the plant until the conditions stated in such notice have been fulfilled.

(2) Any person, on whom a notice is served under paragraph (1) of this Regulation may, within fourteen days from the date he receives such notice, appeal to the Minister who shall make such order thereon as he thinks fit and whose decision shall be final.

(3) A notice served under this Regulation shall remain effective until such a time as the person on whom it is served receives a copy of the Minister’s decision and complies with any direction which may be given by the Minister.

(4) It shall be sufficient compliance with a notice served under this Regulation if the person on whom such notice is served ceases to use the premises as a food plant.

### 17. Offences and penalties

Any person who contravenes the provisions of these Regulations shall be guilty of an offence and liable—

(a) in the case of a first offence, to a fine not exceeding two thousand shillings or to imprisonment for a term not exceeding three months, or to both such fine and imprisonment; and

(b) in the case of a second or subsequent offence, to a fine not exceeding four thousand shillings or to imprisonment for a term not exceeding six months, or to both such fine and imprisonment.

[L.N. 120/1980, s. 2.]

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## FIRST SCHEDULE

**FORM A**

[Regulations 4 and 5(1), L.N. 165/1990, s. 3.]

### FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS, 1978

### APPLICATION FOR A LICENCE

To the Health Authority:

I hereby apply for a licence under the above Regulations.

Name of applicant .....

Name of person, firm or company to be issued with the licence .....

.....

.....

Full name of partners and/or directors .....

Nature of occupation for which a licence is required .....

.....

Owner of premises .....

Plot No. ..... L.R. No. ..... Fronting on .....

.....

.....

General business postal address .....

I enclose a fee of ..... ..... shillings in respect of this application in accordance with regulation 3(2) of the Food, Drugs and Chemical Substances (Food Hygiene) Regulations.

*Date* ..... .....

*Applicant*

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**FORM B**

REPUBLIC OF KENYA

FOOD DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS

LICENCE

LICENCE is hereby granted to .....
..... to sell, prepare, pack, store or display food at plot No. ..... L.R. No. .....
situated at .....
This licence expires on the 31st December, 2.....
This licence is not transferable to any other person without the approval of the health authority endorsed hereon.
This licence is not transferable to any other premises.

.....
*Health Authority*

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**FORM C**

[L.N. 165/1990, s. 6.]

REPUBLIC OF KENYA

MINISTRY OF HEALTH
MEDICAL EXAMINATION CERTIFICATE

UNDER REGULATION 15 OF THE FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD HYGIENE) REGULATIONS

Name and address of health authority
.....
.....
.....

To: The Medical Officer in-charge
.....
.....
.....
Mr./Mrs./Miss ..... working at .....
..... (food plant) .....

FIRST SCHEDULE FORM C—*continued*

Plot No. ..... Town ..... is sent herewith for medical examination to determine fitness to work at ..... food plant.

KSh. 100

Receipt No. .....

..... Designation

..... Signature

..... Date

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**FORM D** FOOD, DRUGS AND CHEMICAL SUBSTANCES ACT
[Cap. 254.]

CERTIFICATE OF MEDICAL EXAMINATION

| | Microscopy | Culture |
|---|---|---|
| Throat Swab | | |
| Urine | | |
| Stool | | |
| Sputum | | |
| Chest X-Ray if Sputum is TB Positive | | |

I hereby certify that I have this day examined Mr./Mrs./Miss ..... and that in my opinion he/she is fit under the Food, Drugs and Chemical Substances (Food Hygiene) Regulations to work at .....
(Name of Food Plant), Plot No. .....
Town/Market .....
This certificate is valid for six months with effect from ..... 20.....
to .....

.....

.....

.....

.....

.....

(*Signature and Name of Medical Officer*)

(*Official Stamp of Medical Institution*)

Date .....

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SECOND SCHEDULE
[Regulations 14(c) and 15(c).]
PART A

The following precautions shall be taken to ensure that production procedures do not contribute to contamination of food—

PART B

The following requirements shall be complied with as regards the cleanliness of all persons working in direct contact with food—

## THIRD SCHEDULE

[L.N. 165/1990, s. 4.]

## RANGE OF FEES FOR FOOD HYGIENE LICENCES

| *Categories of Premises* | *Fees* *Sh.* |
|---|---|
| A | |
| Market stalls, posho mills (no packaging) and retail shops | 100 |
| B | |
| Canteens, rural dairies and milk bars | 200 |
| C | |
| Fish shops, butcheries, eating houses, cafes, bars, restaurants and members clubs | 300 |
| D | |
| Hotels, night clubs, slaughter houses/slabs, warehouses, wholesalers and jaggeries | 500 |
| E | |
| Bakeries, bottling plants, canning plants, cremeries, abbatoirs flour mills, sugar factories and other food processing plants | 1,000 |

SPECIFICATION OF PRODUCTS TO BE MARKED WITH LAST DATE SALE, 1988

UNDER REGULATION 14

[L.N. 425/1988, L.N. 364/1989.]

IN ACCORDANCE with regulation 14(e) of the Food, Drugs and Chemical Substances (Food Hygiene) Regulations, the Minister for Health specifies the products in the Schedule to be the products which shall bear prominently—

(a) a date-marking, showing the last day, month and year on which the product may be sold; and

(b) the proper storage instructions.

This notice shall come into operation on 10th April, 1989.

Legal Notice No. 188 of 1988 is revoked.

SCHEDULE

# FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS, 1978

ARRANGEMENT OF REGULATIONS

PART I – PRELIMINARY

*Regulation*

PART III – FOOD ADDITIVES

*Regulation*



PART IV – FOOD COLOURS



PART V – POISONOUS SUBSTANCES IN FOOD



PART VI – FLAVOURING PREPARATIONS

*Regulation*

PART IX – POULTRY, POULTRY MEAT, THEIR PREPARATION AND PRODUCTS

*Regulation*



PART X – MARINE AND FRESH WATER ANIMAL PRODUCTS



PART XI – MILK PRODUCTS

*Regulation*

## FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS, 1978

[L.N. 107/1978, L.N. 228/1978, L.N. 55/1979, L.N. 296/1979, L.N. 121/1980, L.N. 206/1985, L.N. 63/1986, L.N. 189/1988, L.N. 516/1988.]

## FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS, 1978

[L.N. 107/1978, L.N. 228/1978, L.N. 55/1979, L.N. 296/1979, L.N. 121/1980, L.N. 206/1985, L.N. 63/1986, L.N. 189/1988, L.N. 516/1988, L.N. 37/1999.]

## FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS, 1978

[L.N. 107/1978, L.N. 228/1978, L.N. 55/1979, L.N. 296/1979, L.N. 121/1980, L.N. 206/1985, L.N. 63/1986, L.N. 189/1988, L.N. 516/1988, L.N. 37/1999, L.N. 154/2009.]

## FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS, 1978

[L.N. 107/1978, L.N. 228/1978, L.N. 55/1979, L.N. 296/1979, L.N. 121/1980, L.N. 206/1985, L.N. 63/1986, L.N. 189/1988, L.N. 516/1988, L.N. 37/1999, L.N. 154/2009, L.N. 105/2010.]

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PART I – PRELIMINARY

### 1. Citation

These Regulations may be cited as the Food, Drugs and Chemical Substances (Food Labelling, Additives and Standards) Regulations, 1978 and shall come into operation on 1st May, 1979.

[L.N. 228/1978.]

### 2. Interpretation

In these Regulations, unless the context otherwise requires—

**"close proximity"** means, with reference to the common name, immediately adjacent to the common name without any intervening printed or written graphic matter;

**"common name"** means, with reference to food, any name set out in column 2 of Part I of the First Schedule to these Regulations or if the name is not so set out, any name in English by which any food is generally known;

**"components"** means any substances which form part of an ingredient;

**"flavouring preparation"** includes any food for which a standard is prescribed in Part VI of these Regulations;

**"food additive"** means any substance including any source of radiation, the use of which results, or may reasonably be expected to result, in it, or its products becoming part of or affecting the characteristics of a food, but does not include—

(a) any nutritive material that is recognized or commonly sold as an article or ingredient of food;

(b) vitamins, mineral nutrients and amino acids;

(c) spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives;

(d) pesticides;

(e) food packaging materials and components thereof; and

(f) drugs, recommended for administration to animals that may be consumed as food;

**"food bio-fortification"** means addition of nutrients through a process of genetic manipulation to mitigate the dietary deficiency in a food article;

**"food colour"** means those colours prescribed for use in or upon food under Part IV of these Regulations;

**"food enrichment"**means addition of nutrients to replace nutrients lost during processing or addition of nutrients to enhance existing nutrients in a food article;

**"food fortification"** means addition of nutrients to bridge the dietary deficiency in a food article;

**"gelling agent"** means gelatin, agar, or carrageenan and their salts;

**"ingredient"** means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product;

**"Minister"** means the Minister for the time being responsible for matters related to public health and sanitation;

**"parts per million"** means parts per million by weight and may be symbolized as p.p.m.;

**"per cent"** means per centum by weight and may be symbolized as %;

**"sweetening agent"** includes any food for which a standard is prescribed under Part VII of these Regualtions;

**"unstandardized food"** means any food for which a standard is not prescribed in any part of these Regulations.

[L.N. 62/2012, s. 2.]

PART II – LABELLING, SPECIAL DIETARY FOODS AND POLICY

### 3. Sale of unlabelled food prohibited

No person shall sell a manufactured, processed or prepacked food, unless a label has been affixed or applied to that food.

### 4. Declarations to be included on food labels

The label applied to a food shall carry—

(a) on the main panel—

(i) the brand or trade name of that food (if any);

(ii) the common name of the food;

(iii) in close proximity to the common name, a correct declaration of the net contents in terms of weight, volume or number in accordance with the usual practice in describing the food;

(b) grouped together on any panel—

(i) a declaration by name of any preservatives used in the food;

(ii) a declaration of permitted food colour added to the food;

(iii) a declaration of any artificial or imitation flavouring preparation added to the food;

(iv) in the case of a food consisting of more than one ingredient, a complete list of their acceptable common names in descending order of their proportions, unless the quantity of each ingredient is stated in terms of percentages or proportionate compositions; and

(v) any other statement required under the provisions of these Regulations to be declared on the label.

(c) on any panel, the name and address of the manufacturer, packer or distributor of the food.

### 5. Labelling information not to appear at bottom of container

Notwithstanding regulation 4 of these Regulations, the information required to appear on the label shall not be placed at the bottom of any food container.

### 6. Manner of displaying common names and declaration of net contents. Supra

For the purposes of regulation 7 of the Food, Drugs and Chemical Substances (General) Regulations and regulation 4(a) of these Regulations—

(a) a common name consisting of more than one word shall be deemed to be clearly and prominently displayed on the main panel of the label if each word, other than articles, conjunctions or prepositions, is in identical type and identically displayed; and

(b) a declaration of net contents including each numeral in any indicated fraction on a package of food shall be deemed to be clearly and prominently displayed thereon if it is in bold face type.

### 7. Position or size of declaration of net contents on labels of certain glass containers

Regulation 7 of the Food, Drugs and Chemical Substances (General) Regulations, 1978 and regulation 4(a)(iii) of these Regulations shall not apply to the position or size of the declaration of net contents on the label of a food packed in glass containers on which the declaration appears twice on the shoulder or upper part of the container in block lettering or to the containers of alcoholic beverages and soft drinks.

[L.N. 296/1979, Sch.]

### 8. Label declarations to appear clearly on both the inner and outer label

Where both the inner and the outer labels are used on a package of food, the label declarations required by these Regulations to appear thereon shall appear on both the inner and outer labels.

### 9. Restriction on reference to the Act on the label or in advertisement

No direct or indirect references to the Act or to these Regulations shall be made upon any label of, or in any advertisement for, a food unless the reference is a specific requirement of the Act or these Regulations.

### 10. Food sold in bulk exempted from requirements of label declarations

Regulations 3 and 4 shall not apply to food sold in bulk or packaged from bulk at the place where the food is retailed.

### 11. Acceptable common names for certain foods

For the purposes of regulation 4(b)(iv), a name set out in column 2 of Part II of the First Schedule to these Regulations is the acceptable common name for the food set out in column 3 thereof in relation to the same item.

### 12. Label declaration not required to indicate the presence of caramel as food colour in certain foods

Notwithstanding the provisions of regulation 4(b)(ii), it shall not be necessary to indicate the presence of caramel as a food colour on the label in—

(a) non-excisable fermented beverages;

(b) sauces;

(c) spirituous liquors;

(d) vinegar, except spirit vinegar or blends containing spirit vinegar;

(e) wine; and

(f) soft drinks.

### 13. Exemptions of label declaration from indicating the presence of sulphurous acid in certain foods

Notwithstanding the provisions of regulation 4(b)(i), it shall not be necessary to indicate the presence of sulphurous acids including salts thereof in or upon the label of—

(a) glucose;

(b) glucose solids;

(c) syrup;

(d) confectionery;
(e) malt liquor;
(f) wine; and
(g) soft drinks.

### 14. Exemption of label declaration from indicating the presence of artificial flavourings in certain foods

Notwithstanding the provisions of regulation 4(b)(iii), it shall not be necessary to indicate the presence of added artificial or imitation flavouring preparations on the label of liqueurs and alcoholic beverages.

### 15. Statement implying special dietary use

Where a statement or claim implying a special dietary use is made on the label of, or in any advertisement for, any food the label shall carry a statement of the type of diet for which the food is recommended.

### 16. Label declaration of food containing an artificial sweetener

A food containing saccharin or its salts shall carry on the label a statement to the effect that it contains (naming the synthetic sweetener) a non-nutritive artificial sweetener.

### 17. Standard for carbohydrate or sugar reduced foods

Special dietary foods recommended for carbohydrate or sugar reduced diets shall be food that contains not more than 50 per cent of the glycogenic carbohydrate normally present in foods of the same class.

### 18. Condition for describing food as sugarless, etc.

For the purposes of these Regulations a food may be described as sugarless, sugar free, low in carbohydrates or by any other synonymous terms if it contains not more than 0.25 per cent glycogenic carbohydrates.

### 19. Mode of declaration of carbohydrate content in food

Where a statement or claim relating to the carbohydrate, sugar or starch content is made on the label of, or in any advertisement for, a food the label shall carry a statement of the carbohydrate content in grams per 100 grams or on a percentage basis.

### 20. Standard for calorie reduced special dietary foods

Special dietary foods recommended for calorie reduced diets shall be foods that contain not more than 50 per cent of the total calories normally present in foods of the same class.

### 21. Conditions for describing food as low calorie

For the purposes of these Regulations a food may be described as low calorie or by any synonymous term if it contains not more than—

(a) 15 calories per average serving; and
(b) 30 calories in a reasonable daily intake.

### 22. Mode of declaring calorie content in food

Where a statement or claim relating to the calorie content is made on the label of, or in any advertisement for, a food the label shall carry a statement of the calorie content in calories per 100 grams.

### 23. Standard for sodium reduced special dietary food

The number of milligrams of sodium contributed by a reasonable daily intake of a special dietary food recommended for a sodium reduced diet shall not exceed one-sixth the number of milligrams of sodium contained in a reasonable daily intake of the same food.

### 24. Conditions for describing food as low sodium and mode of declaration

(1) For the purposes of these Regulations a food may be described as low sodium or by any synonymous term if it contains not more than—

(a) 10 mg. sodium in an average serving; and

(b) 20 mg. in a reasonable daily intake.

(2) Where a statement or claim relating to the sodium content is made on the label of, or in any advertisement for, a food the label shall carry a declaration of the sodium content in milligrams per 100 grams.

### 25. Restriction on the sale of food containing non-nutritive sweetening agents

No person shall sell a food containing a non-nutritive sweetening agent unless—

(a) that food meets the requirements for special dietary foods as prescribed in regulation 17 or 20;

(b) the label carries a statement indicating a special dietary use.

### 26. Composition of standardized food

(1) Where a standard for a food is prescribed in these Regulations—

(a) that food shall contain only the ingredients included in the standard for that food;

(b) each ingredient shall be incorporated in the food in the quantity within the limits prescribed for that ingredient; and

(c) if the standard includes an ingredient to be used as a food additive for a specified purpose, that ingredient shall be a food additive set out in any of the tables contained in the Second Schedule for use as an additive to that food for that purpose.

(2) Where a standard for a food is not prescribed in these Regulations—

(a) the food shall not contain any food additive except the food additives set out in any of the tables contained in the Second Schedule for use as additives to that food for the purpose set out in those tables; and

(b) that food additive shall be incorporated in the food in a quantity within the limits prescribed for that food and food additive in those tables.

### 27. Limits of food additives stated to be "good manufacturing practice"

Where the limit prescribed for a food additive in any of the tables in the Second Schedule to these Regulations is stated to be "good manufacturing practice", the amount of the food additive added to a food in manufacturing and processing shall not exceed the amount required to accomplish the purpose for which that additive is required to be added to that food.

### 28. Food additives to meet specifications

(1) A food additive shall, where specifications are set out in any part of these Regulations for that additive, meet those specifications.

(2) Where no specifications are set out in any part of these Regulations for a food additive but specifications have been established for that additive under the Standards Act

(Cap. 496) or by the Joint Expert Committee on Food Additives of the Food and Agricultural Organization of the United Nations and the World Health Organization, that additive shall meet those specifications.

(3) Where no specifications for a food additive are set out in any part of these Regulations or established under the Standards Act (Cap. 496) or by the Joint Expert Committee on Food Additives of the Food and Agricultural Organization of the United Nations and the World Health Organization, but specifications are set out for that additive in publication number 1406 for "Food Chemical Codex"—second edition (published by the National Academy of the United States of America), that food additive shall meet those specifications.

### 29. Restriction on sale of baby food containing food additives

(1) No person shall sell a food that is represented for use for babies if the food contains food additives unless permission for such use has been granted by the Minister.

(2) The provisions of paragraph (1) shall not apply to—

(a) ascorbic acid used in dry cereals containing banana; or

(b) soya bean lecithin in rice cereals represented as being for use as baby food.

### 30. Components of food ingredients

Where an ingredient of a food has more than one component, the name of all the components shall be included in the list of ingredients, except where such an ingredient is a food for which a standard has been established and such standard does not require a complete list of the ingredients.

### 31. Country of origin of food to be declared on the label

(1) The country of origin of a food shall be declared on the label.

(2) Where a food undergoes processing in a second country and such processing changes its nature, the country in which the processing was done shall, for the purpose of paragraph (1) of this Regulation, be considered to be the country of origin.

### 32. Label declaration for irradiated food

Food which has been treated with ionising radiation shall be so designated on the label.

### 33. Misleading grade designations prohibited

Grade designations used on the label shall be readily understood and not misleading or deceptive.

### 33A. Expiry date to be on label and prohibition on sale of expired goods

(1) For the purposes of these Regulations the last day, month and year required to be marked on food produces pursuant to regulation 14(e) of Food, Drugs and Chemical Substances (Food Hygiene) Regulations shall be marked on the label.

(2) No person shall sell any food whose date marking has expired after that date.

[L.N. 63/1986, s. 2.]

## PART III – FOOD ADDITIVES

### 34. Limit for food additives prescribed for soft drinks

For the purpose of this Part, unless the context otherwise requires, where a limit for a food additive has been prescribed or exemptions from label declaration in regard to food

additives have been permitted under these Regulations for soft drinks it shall include that for a beverage base, beverage mix and beverage concentrate, and the maximum level prescribed for the food additive shall be for the finished drink.

### 35. Labelling of substances used as food additives

No person shall sell any substance for use as a food additive unless the label—

(a) carries a statement of the amount of each additive present; or

(b) carries a complete list of the food additives present in descending order of their proportion as well as directions for their use which, if followed, shall produce a food not containing such additives in excess of the maximum levels of use prescribed by these Regulations.

### 36. Conditions for a request to add to or change food additives

(1) Any person who wishes to request for a food additive to be added to or a change to be made in any of the tables set out in the Second Schedule to these Regulations shall submit his request to the Minister in a form, manner and content satisfactory to the Minister.

(2) The request made in accordance with paragraph (1) shall include—

(a) a description of the food additive, including its chemical name and the name under which it is to be sold, the method of its manufacture, chemical and physical properties, composition and specification, and where that information is not available a detailed explanation;

(b) a statement of the amount of the food additive proposed for use and the purpose of which it is proposed to be used together with directions, recommendations and suggestions for use;

(c) where necessary in the opinion of the Minister, an acceptable method of analysis suitable for regulatory purposes that shall determine the amount of the food additive and of any substance resulting from the use of the food additive in the finished food;

(d) data establishing the fact that the food additive shall have the intended physical or other technical effect;

(e) detailed reports of tests made to establish the safety of the food additive under the recommended conditions for use;

(f) data to indicate the residue that may remain in or upon the finished food product when the food additive is used with good manufacturing practice;

(g) a proposed maximum limit for residues of the food additive in or upon the finished food;

(h) specimens of the labelling proposed for the food additive; and

(i) a sample of the food additive in the form in which it is proposed to be used in food, a sample of the active ingredients and, on request by the Minister, a sample of the food containing the food additive.

(3) The Minister's decision on a request made under paragraph (1) shall be final and he shall inform in writing the person filing the request of his decision.

### 37. Conditions for using more than one Class II preservative

The use of more than one Class II preservative shall be allowed provided the sum of the ratios of the quantities of each preservative present in the product to the quantities permitted under these Regulations shall not exceed one.

### 38. Sale of only listed food additives

No person shall sell any substance as a food additive unless the substance is listed in one or more of the tables set out in the Second Schedule.

### 39. Exempted foods

Notwithstanding the provisions of these Regulations, subparagraph (c) and (a) of paragraphs (1) and (2) of regulation 26 shall not apply to spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives.

### 40. Conditions for sale of food containing food additives

No person shall sell a food containing a food additive except as prescribed in regulations 26 and 27 of these Regulations.

PART IV – FOOD COLOURS

### 41. Interpretation of Part

For the purposes of this Part—

**"colour index numbers"** means the numbers allocated to different colours in the colour index published by the Society for Dyers and Colourists of the United Kingdom and the Association of Textile Chemists and Colourists of the United States of America;

**"diluent"** means any substance suitable for human consumption other than a synthetic colour present in a colour mixture or preparation;

**"dye"** means the principal dye and associated subsidiary and isomeric dyes contained in synthetic colour;

**"lake"** means a straight colour extended on a substraction by adsorption, co-precipitation or chemical combination that does not include any combination of the ingredients made by a simple mixing process;

**"mixture"** means a mixture of two or more synthetic colours or a mixture of one or more synthetic colours with one or more diluents;

**"preparation"** means a preparation of one or more synthetic colours containing less than three per cent dye and sold for household use;

**"synthetic colour"** means any organic colour, other than caramel, that is produced by chemical synthesis and has no counterpart in nature.

### 42. Colours permitted for sale for use in or upon foods

No person shall sell for use in or upon food any colour other than—

(a) natural colours, that is alkanet, anatto ß-apo-8-carotenal, ß -carotene, beet red, chlorophyll, chlorophyll copper complex, cochineal, ethyl and methyl ß -apo-8-carotenoates, orchil, paprika, riboflavin, saffron, sandalwood, sodoum and potassium chlorophyllin copper, turmeric, xanthophyll or their colouring principles whether isolated from natural sources or produced synthetically, and caramel;

(b) inorganic colours, that is charcoal, carbon black, iron oxide, titanium dioxide, metallic aluminium and metallic silver; and

(c) synthetic colours, that is brilliant blue FCF (colour index number 42090, 1971), carmoisine (colour index number 14720, 1971), erythrosine (colour index number 45430, 1971), indigotine (colour index number 73015, 1971),

### 43. Prohibition against selling food containing food colours not permitted for sale for use in food

No person shall sell a food to which has been added any colour other than the colours specified in regulation 42 of these Regulations.

### 44. Standard for food colours

The food colours listed in regulation 42(c) of these Regulations shall be of the standard set out in the table contained in the Third Schedule.

### 45. Prohibition against selling food containing food colours exceeding prescribed limits

No person shall sell a food, other than a synthetic colour or flavouring mixture preparation, that contains when prepared for consumption according to label direction, more than—

(a) 300 parts per million of carmoisine (colour index number 14720, 1971), indigotine (colour index number 73015, 1971), sunset yellow FCF (colour index number 15985, 1971), tartrazine (colour index number 15985, 1971) or any combination of these colours;

(b) 100 parts per million of brilliant blue FCF (colour index number 42090, 1971), erythrosine (colour index number 45430, 1971), ponceau 4R (colour index number 16255, 1971); or

(c) 300 parts per million of any combination of the synthetic colours specified in paragraphs (a) and (b) of this Regulation and within the limits set by those paragraphs.

### 46. Limits for metallic contaminants in food colours

No person shall sell a food colour for use in or upon food that contains more than—

(a) 3 parts per million of arsenic calculated as arsenic, as determined by the official method;

(b) 10 parts per million of lead, calculated as lead as determined by the official method; or

(c) except in case of iron oxide and lakes, a total of 100 parts per million of iron and copper, calculated as iron and copper, and if other heavy metals are present, the colour shall be deemed to be adulterated.

### 47. Limit for carotenal in food

No person shall sell food to which has been added more than 35 parts per million of ß -apo-8'-carotenal or ethyl ß -apo-8'-carotenal or methyl ß -apo-8'-carotenoate.

### 48. Labelling of synthetic colours

No person shall sell a synthetic colour for use in or upon food unless the label carries—

(a) the common name of the synthetic colour;

(b) the lot number of the manufacture of synthetic colour; and

(c) the words "Food Grade Colour".

### 49. Labelling of mixture or preparations of colours

No person shall sell a mixture or preparation for use in or upon food, unless the label carries—

(a) the lot number of the mixture or preparation;

(b) the words "Food Grade Colour"; and

(c) the common names of the individual colours in the mixture or preparation.

PART V – POISONOUS SUBSTANCES IN FOOD

### 50. Limits for poisonous or harmful substances in food

Except as provided in these Regulations, a food specified in Part I or Part II of the table set out in the Fourth Schedule to these Regulations which contains—

(a) any or all of the poisonous or harmful substances listed in Part I or Part II of the table in amounts not exceeding the quantities stated therein in parts per million (p.p.m.) for that food; and

(b) no other poisonous or harmful substances,

shall be exempted from the provisions of paragraph (a) of section 3 of the Act.

PART VI – FLAVOURING PREPARATIONS

### 51. Standard for flavour, extract or essence

(Naming the flavour) extract or (Naming the flavour) essence of a named flavour shall be a solution in ethyl alcohol, glycerol, propylene glycol or any combination of these, of sapid or odorous extract principles, or both, derived from the plant after which the flavouring extract or essence is named, and may contain water, a sweetening agent, food colour and a Class II or Class IV preservative as prescribed in the Second Schedule.

### 52. Standard for artificial or imitation extract or essence

Artificial (Naming the flavour) extract, artificial (Naming the flavour) essence, imitation (Naming the flavour) extract and imitation (Naming the flavour) essence shall be a flavouring extract or essence except that the flavouring principles shall be derived in whole or in part from sources other than the aromatic plant after which it is named, and if such extract or essence is defined in these Regulations the flavouring strength of the artificial or imitation extract or essence shall be not less than that of the extract or essence.

### 53. Standard for flavour

A named flavour—

(a) shall be a preparation, other than a flavouring preparation prescribed in regulation 51 of these Regulations of sapid or odorous principles or both, derived from the aromatic plant after which the flavour is named;

(b) may contain a sweetening agent, food colour, a Class II preservative, a Class IV preservative or an emulsifying agent as prescribed in the Second Schedule; and

(c) may have added to it the following liquids only—

(i) water;

(ii) ethyl alcohol;

(iii) glycerol;

(iv) propylene glycol; and

(v) edible vegetable oil.

### 54. Standard for artificial or imitation flavour

A named artificial or imitation flavour shall be a flavour except that the flavouring principles may be derived wholly or partly from sources other than the aromatic plant after which it is named, and if such flavour is defined in these Regulations the flavouring strength of the artificial or imitation flavour shall be not less than that of the flavour.

### 55. Standard for fruit extract or essence naturally fortified

Notwithstanding regulations 51 and 53 (a named fruit) extract naturally fortified, (a named fruit) essence naturally fortified or (a named fruit) flavour naturally fortified shall be an extract, essence or flavour derived from the named fruit to which natural extractives have been added fifty-one per cent of the flavouring strength shall be derived from the named plant.

### 56. Labelling of or advertisement for artificial flavouring preparations

The label of or any advertisement for an artificial or imitation flavouring preparation shall have the word “artificial” or “imitation” as an integral part of the name of such flavouring preparation and in identical type and identically displayed with such name.

### 57. Standard for almond essence, extract or flavour

Almond essence, almond extract or almond flavour shall be the essence, extract or flavour derived from the kernels of the bitter almond, apricot or peach and shall contain not less than one per cent by volume of hydrocyanic acid-free volatile oil obtained therefrom.

### 58. Standard for anise essence, extract or flavour

Anise essence, anise extract or anise flavour shall be the essence, extract or flavour derived from the natural or terpeneless oil of anise and shall correspond in flavouring strength to an alcoholic solution containing not less than 3 per cent by volume of oil of anise, the volatile oil obtained from the fruit of *Pimpinella anisum* L., or *illicium verum* Hook.

### 59. Standard for celery seed essence, extract or flavour

Celery seed essence, celery seed extract or celery seed flavour shall be the essence, extract or flavour derived from celery seed or the terpeneless oil of celery seed and shall correspond in flavouring strength to an alcoholic solution containing not less than 0.3 per cent by volume of volatile oil of celery seed.

### 60. Standard for cassia essence, extract or flavour or cassia cinnamon extract, essence or flavour

Cassia essence, cassia extract or cassia flavour or cassia cinnamon essence, cassia cinnamon extract, cassia cinnamon flavour shall be the essence, extract or flavour derived from the natural or terpeneless oil obtained from the leaves and twigs of *cinnamomum cassia* L. and containing not less than 80 per cent cinnamic aldehyde, and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of volatile oil of cassia cinnamon.

### 61. Standard for Ceylon cinnamon essence, extract or flavour

Ceylon cinnamon essence, Ceylon cinnamon extract or Ceylon cinnamon flavour shall be the essence, extract or flavour derived from volatile oil obtained from the bark of *cinnamomum Zeylanicum* Nees, and shall contain—

(a) not less than 2 per cent by volume of oil of Ceylon cinnamon;

(b) not less than 65 per cent cinnamic aldehyde; and

(c) not more than 10 per cent of eugenol.

### 62. Standard for clove essence, extract or flavour

Clove essence, clove extract or clove flavour shall be the essence, extract or flavour derived from the volatile oil obtained from clove buds and shall contain not less than 2 per cent by volume of oil of clove.

### 63. Standard for ginger essence, extract or flavour

Ginger essence, ginger extract or ginger flavour shall be the essence, extract or flavour derived from ginger and shall contain, in 100 millilitres, the alcohol soluble matter from not less than 20 grams of ginger.

### 64. Standard for lemon essence, extract or flavour

Lemon essence, lemon extract or lemon flavour shall be the essence, extract or flavour prepared from the natural or terpeneless oil of lemon or from lemon peel and shall contain not less than 0.2 per cent citral derived from oil of lemon.

### 65. Standard for nutmeg essence, extract or flavour

Nutmeg essence, nutmeg extract or nutmeg flavour shall be the essence, extract or flavour prepared from the natural or terpeneless oil of nutmeg and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of oil of nutmeg.

### 66. Standard for orange essence, extract or flavour

Orange essence, orange extract or orange flavour shall be the essence, extract or flavour prepared from sweet orange peel, oil of sweet orange or terpeneless oil of sweet orange, and shall correspond in flavouring strength to an alcoholic solution containing 5 per cent by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of *Citrus aurantium* L., that shall have an optical rotation, at a temperature of 25°C., of not less than +95°, using a tube 100 millimetres in length.

### 67. Standard for peppermint essence, extract or flavour

Peppermint essence, peppermint extract or peppermint flavour shall be the essence, extract or flavour prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of *Mentha piperita* L., or of *Mentha arvensis* De. C., var. *piperascens* Holmes, and shall correspond in flavouring strength to an alcoholic solution of not less than 3 per cent by volume of oil of peppermint, containing not less than 50 per cent free and combined menthol.

### 68. Standard for rose essence, extract or flavour

Rose essence, rose extract or rose flavour shall be the essence, extract or flavour obtained from the petals of *Rosa damascene.,* Mill, or *R. moschata* Herrm, and shall contain not less than 0.4 per cent by volume of attar of rose.

### 69. Standard for savoury essence, extract or flavour

Savoury essence, savoury extract or savoury flavour shall be the essence, extract or flavour prepared from savoury or oil of savoury and shall contain not less than 0.35 per cent by volume of savoury.

### 70. Standard for spearmint essence, extract or flavour

Spearmint essence, spearmint extract or spearmint flavour shall be the essence, extract or flavour prepared from oil of spearmint obtained from the leaves and flowering tops of *Mentha spicata* L., and *Mentha cardiac,* and shall contain not less than 3 per cent by volume of oil of spearmint.

### 71. Standard for sweet basil essence, extract or flavour

Sweet basil essence, sweet basil extract or sweet basil flavour shall be the essence, extract or flavour prepared from sweet basil or oil of sweet basil obtained from the leaves and tops of *Ocymum basilcum* L., and shall contain not less than 0.1 per cent by volume of oil of sweet basil.

### 72. Standard for sweet marjoram essence, extract or flavour

Sweet marjoram essence, sweet marjoram extract or sweet marjoram flavour or marjoram essence, marjoram extract or marjoram flavour shall be the essence, extract or flavour prepared from marjoram or from oil of marjoram and shall contain not less than 1 per cent by volume of oil of marjoram.

### 73. Standard for thyme essence, extract or flavour

Thyme essence, thyme extract or thyme flavour shall be the essence, extract or flavour prepared from oil of thyme and shall contain not less than 0.2 per cent by volume of oil of thyme.

### 74. Standard for vanilla essence, extract or flavour

Vanilla essence, vanilla extract or vanilla flavour—

(a) shall be the essence, extract or flavour prepared from the vanilla bean, the dried, cured fruit of *vanilla planifolia* Andrews or *vanilla tahitensis* J. W. Moore; and

(b) shall contain in 100 millilitres, regardless of the method of extraction, at least the quantity of soluble substances in the natural proportions that are extractable by the official method from—

(i) not less than 10 grams of vanilla beans, where such beans contain 25 per cent or less moisture; and

(ii) not less than 7.5 grams of vanilla beans on the moisture-free basis, where such beans contain not more than 25 per cent moisture; and

(c) notwithstanding regulations 51 and 53 of these Regulations shall not contain added colour.

### 75. Standard for wintergreen essence, extract or flavour

Wintergreen essence, wintergreen extract or wintergreen flavour shall be the essence, extract or flavour prepared from oil of wintergreen, the volatile oil distilled from the leaves of *Gaultheria procumbens* L., or from *Betula lenta* L., and shall contain not less than 3 per cent by volume of wintergreen.

## PART VII – SWEETENING AGENTS

### 76. Standard for sugar

Sugar shall be the food chemically known as sucrose and shall conform to the following composition—

(a) polarization, not less than 99.7° S;

(b) invert sugar, not more than 0.1 per cent;

(c) ash, not more than 0.1 per cent;

(d) moisture, not more than 0.1 per cent;

(e) colour, not more than 500 ICUMSA units.

### 77. Standard for liquid sugar

Liquid sugar shall be the food obtained by dissolving sugar in water.

### 78. Standard for invert sugar

Invert sugar shall be the food obtained by the partial or complete hydrolysis of sucrose.

### 79. Standard for liquid invert sugar

Liquid invert sugar shall be the food consisting of a solution of invert sugar in water.

### 80. Restriction of sale of liquid sugar or liquid invert sugar

No person shall sell liquid sugar or liquid invert sugar unless the label carries a statement of the percentage of liquid sugar or liquid invert sugar contained therein.

### 81. Standard for icing sugar

Icing or powdered sugar shall be powdered sugar which may contain either not more than 5 per cent starch or an anti-caking agent in quantities prescribed in the Second Schedule.

### 82. Standard for brown sugar

Brown sugar, yellow sugar or golden sugar—

(a) shall be the food obtained from the syrups originating from the sugar refining process; and

(b) shall contain not less than 90 per cent sugar and invert sugar and not more than—

(i) 4.5 per cent moisture; and

(ii) 3.5 per cent sulphated ash.

### 83. Standard for refined sugar syrup

Refined sugar syrup, refiner's syrup or golden syrup—

(a) shall be the food made from syrup or originating from sugar refining process which may be hydrolized; and

(b) shall contain not more than—

(i) 35 per cent moisture; and

(ii) 2.5 per cent sulphated ash.

### 84. Standard for dextrose or dextrose monohydrate

Dextrose or dextrose monohydrate—

(a) shall be the food chemically known as dextrose;

(b) shall contain total solids content of not less than 90 per cent; and

(c) shall contain not more than—

(i) 10 per cent moisture; and

(ii) 0.25 per cent ash.

### 85. Standard for liquid glucose

Liquid glucose or glucose syrup—

(a) shall be the thick, syrupy nearly colourless food made by the incomplete hydrolysis of starch or of starch containing substance;

(b) shall contain not less than 20 per cent reducing sugar calculated as dextrose on moisture-free basis;

(c) may contain sulphurous acid or its salts as prescribed in the Second Schedule; and

(d) shall contain not more than—

(i) 25 per cent moisture; and

(ii) 1 per cent ash.

[L.N. 55/1979, Sch.]

### 86. Standard for glucose solids

Glucose solids—

(a) shall be the nearly colourless food made by the incomplete hydrolysis of starch or of starch containing substances, and if the glucose is derived from corn may be called "corn syrup solids";

(b) may contain sulphurous acid or its salts as prescribed in the Second Schedule;

(c) shall contain not more than—

(i) 6 per cent moisture; and

(ii) 1.25 per cent ash; and

(d) shall not contain less than 15 per cent reducing sugar calculated as dextrose on a moisture-free basis.

### 87. Standard for glucose syrup

Glucose syrup of a named source—

(a) shall be glucose;

(b) may contain—

(i) a sweetening agent;

(ii) a flavouring preparation;

(iii) sorbic acid; and

(iv) sulphurous acid or its salts as prescribed in the Second Schedule; and

(c) shall contain not more than—

(i) 35 per cent moisture; and

(ii) 3 per cent ash;

### 88. Standard for honey

Honey—

(a) shall be the food derived solely from the nectar of flowers and other sweet exudation of plants by bees;

(b) shall contain not less than 60 per cent invest sugar; and

(c) shall contain not more than—

(i) 20 per cent moisture;

(ii) 8 per cent sucrose; and

(iii) 1 per cent ash.

## PART VIII – MEAT, ITS PREPARATION AND PRODUCTS

### 89. Interpretation of Part

For the purposes of this Part—

**"animal"** means any animal used as food, but does not include marine and fresh water animals;

**"filler"** means—

(i) flour or meat prepared from grain or potato or soya bean;

(ii) bread, biscuit, or bakery products; and

(iii) milk powder, skim milk powder, butter milk or whey powder.

### 90. Standard for meat

Meat shall be the clean dressed flesh of a slaughtered animal that has been inspected and found fit for human consumption by an authorized officer.

### 91. Meaning of "meat products"

**"Meat products"** means the products obtained from meat and shall include those parts of the carcass not usually included in meat, with or without other ingredients.

### 92. Addition of certain preservatives and colours to meat and meat products prohibited

Meat, meat products or preparations thereof shall be adulterated if preservatives or colours other than those prescribed in the Second Schedule to these Regulations are present therein or have been added thereto.

### 93. Standard for prepared meat or prepared meat product

Prepared meat or prepared meat products shall be meat or meat products respectively, whether comminuted or not, to which has been added any other ingredient prescribed by these Regulations or which have been preserved, canned, cooked or otherwise processed and may contain—

(i) in case of hams, shoulders, butts, picnics and backs, gelatine and agar; and

(ii) in case of partially defatted pork fatty tissue and partially defatted beef fatty tissue, a class IV preservative as prescribed in the Second Schedule to these Regulations.

### 94. Labelling of food consisting of meat products or prepared meat products

A food that consists wholly or in part of a meat product or a prepared meat product shall be labelled with the words "meat product" or with the name of the meat product.

### 95. Composition of pumping pickle, etc., used for curing preserved meat or preserved meat products

Pumping pickle, cover pickle and dry cure used in the curing of preserved meat or preserved meat products may contain—

(a) preservatives as prescribed in the Second Schedule;

(b) citric acid, sodium citrate or vinegar;

(c) dextrose, glucose or sugar;

(d) salt, spices and seasonings;

(e) sodium carbonate or sodium hydroxide;

(f) in the case of pumping pickle for cured pork and beef cuts, disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate, as shall result in the finished product containing not more than 0.5 per cent added phosphate;

(g) in the case of pumping pickle for cured beef cuts, enzymes; and

(h) in the case of dry cure, a prescribed anticaking agent or a humectant.

### 96. Prohibition against the selling of dead animals, etc., as food or meat products obtained from such dead animals as food

(1) No person shall sell as food a dead animal or part thereof, or meat products, preparations containing meat or meat products obtained, prepared or manufactured from a dead animal.

(2) For the purposes of paragraph (1) of this Regulation **"dead animal"** means a dead animal that was not killed for the purpose of food in accordance with commonly accepted practice of killing animals for the purpose of food.

### 97. Conditions for sale of meat in hermetically sealed containers

(1) No person shall sell meat, meat products or preparations thereof, packed in a hermetically sealed container unless such meat has been heat processed after or at the time of sealing at a temperature and for a time sufficient to prevent the survival of any pathogenic organisms or micro-organisms capable of producing toxins.

(2) Notwithstanding the provisions of paragraph (1) of this Regulation, a meat, meat products or preparations thereof packed in a hermetically sealed container that has been processed as required thereunder may be sold if—

(a) it has been stored continuously under refrigeration at a temperature below 4°C. and the label on the container carries a statement on the main panel to the effect that the product is perishable and must be refrigerated; or

(b) it has been maintained continuously in the frozen state and the label carries a statement on the main panel to the effect that the product is perishable and must be kept frozen;

(c) it contains a prescribed Class I preservative or an appropriate mixture thereof prepared in accordance with good manufacturing practice and has been heat processed after or at the time of sealing at a temperature for a time sufficient to prevent the formation of any bacterial toxins;

(d) it has been subjected to a dehydration process in accordance with good manufacturing practice; or

(e) it has a pH of 4.4 or less.

### 98. Standard for minced or ground beef

Minced or ground beef, sold under any name whatsoever, shall be comminuted beef meat containing not more than 30 per cent fat comprised of the fat normally adherent to the beef used, and where the product is represented by any means whatsoever as lean, it shall contain not more than 15 per cent fat.

### 99. Limits for filler, binder, etc., in prepared meat or meat products

No person shall sell meat or prepared meat products except blood pudding, black pudding and white pudding that contain more than—

(a) that amount of filler meat binder or other ingredients, that is represented by 4 per cent reducing sugars, calculated as dextrose, as determined by the official method; or

(b) 60 per cent moisture where such prepared meat or prepared meat product contains filler.

### 100. Standard for preserved meat or preserved meat product

Preserved meat or preserved meat products other than refrigerated or frozen meat or meat product shall be the cooked or uncooked meat or meat products which is salted, pickled, canned, cured or smoked, may be glazed and contain—

(a) a prescribed Class I preservative;

(b) dextrose, glucose or sugar;

(c) spices and seasonings;

(d) vinegar; and

(e) smoke flavouring or artificial smoke flavouring, in which case the main panel of the label shall carry, immediately preceding or following the common name, the statement "Smoked Flavouring Added" or "Artificial Smoked Flavouring Added", whichever term is applicable.

### 101. Standard for sausage or sausage meat

(1) Sausages or sausage meat shall be the fresh or preserved comminuted meat to which has been added salt and spices which may be enclosed in a casing, dipped in vinegar, smoked or cooked and may contain—

(a) animal fat;

(b) filler;

(c) beef tripe;

(d) liver;

(e) fresh blood from a healthy animal;

(f) sugar, dextrose or glucose;

(g) harmless *lactobacilli culture*;

(h) lactic acid starter culture, *Pediococus cerevisiae*;

(i) meat binder;

(j) blood plasma;

(k) in case of preserved comminuted meat, smoke flavouring or artificial smoke flavouring if the main label carries, immediately preceding or following the common name, the statement "Smoke Flavouring Added" or "Artificial Smoke Flavouring Added", whichever term is applicable;

(l) if cooked, glucono delta lactone partially defatted fatty tissue and added skim milk product, obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent; and

(m) in the case of a product sold as dry sausage or sausage meat, glucono delta lactone.

(2) A product sold as sausage or sausage meat shall contain not less than 65 per cent meat for pork and 50 per cent meat for beef as determined by the official method.

### 102. Standard for potted meat, meat paste or meat spread

Potted meat, meat paste or meat spread shall be the comminuted and cooked fresh or preserved meat and may contain a meat binder, salt, sugar, dextrose, glucose, spices, other seasonings and a gelling agent and shall contain not less than 65 per cent of meat as determined by the official method.

### 103. Standard for potted meat product, meat product paste or meat product spread

Potted meat products, meat product paste or meat product spread shall be the food consisting wholly or in part of meat products and shall otherwise conform to the standard for potted meat.

### 104. Standard for meat loaf, meat roll, etc.

Meat loaf, meat roll, meat lunch or luncheon meat shall be comminuted and cooked, fresh or preserved meat, pressed into shape and may contain a dried milk product obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent of the finished food, filler, meat binder, salt, sugar, dextrose, glucono delta lactone, glucose, spices, other seasonings, milk, eggs, a gelling agent and partially defatted beef fatty tissue and a partially defatted pork fatty tissue and shall contain not less than 65 per cent meat as determined by the official method.

### 105. Standard for meat product loaf or meat and meat product loaf

Meat product loaf or meat and meat product loaf shall be the food consisting wholly or in part of meat product and shall otherwise conform to the standard prescribed for meat loaf.

### 106. Standard for meat pies

Meat pies such as “beef pie”, “veal pie” and “pork pie” shall contain only the species identified on the label and not less than 25 per cent of all the ingredients including the crust and shall be computed on the basis of the fresh uncooked meat contained therein.

### 107. Label declaration for prepared meat or prepared meat product to which a gelling agent has been added

The label of a prepared meat or prepared meat product to which a gelling agent has been added as prescribed by these Regulations shall carry a declaration of the presence of the gelling agent, or the word “jellied”, as an integral part of the name of the food.

### 108. Standard for edible bone meal

Edible bone meal or edible bone flour shall be the food prepared by grinding dry, defatted bones obtained from slaughtered animals that have been inspected and found fit for human consumption by an authorized officer, and shall contain—

(a) not less than 85 per cent ash;

(b) not more than 10,000 micro-organisms per gram; and

(c) no *Escherichia Coli* per gram.

### 109. Standard for gelatin

Gelatin or edible gelatine—

(a) shall be the purified food obtained by the processing of skin, ligaments or bones of a slaughtered animal that has been inspected and found fit for human consumption by an authorized officer;

(b) shall contain—

(i) not less than 85 per cent ash-free solids when tested by the official method;

(ii) not more than 10,000 micro-organisms per gram;

(iii) no *Escherichia Coli* per gram; and

(c) may contain—

(i) not more than 2.6 per cent ash on a dry basis; and

(ii) 500 parts per million of sulphurous acid including its salts, calculated as sulphur dioxide.

PART IX – POULTRY, POULTRY MEAT, THEIR PREPARATIONS AND PRODUCTS

### 110. Interpretation of Part

For the purposes of this Part the term **"filler"** has the meaning assigned to it under Part VIII of these Regulations.

### 111. Standard for poultry

Poultry shall be any bird that is commonly used as food.

### 112. Standard for poultry meat

Poultry meat shall be the clean, dressed flesh, exclusive of giblets, of eviscerated poultry that has been inspected by an authorized officer and found fit for human consumption.

### 113. Standard for poultry meat product

**"Poultry meat products"** means shall be the clean parts of poultry, other than poultry meat, commonly used as food and includes the giblets and the skin.

### 114. Standard for giblets

Giblets shall be the properly trimmed and washed liver from which the gall bladder has been removed, the heart with or without the pericardial sac and the gizzard from which the lining and contents have been removed.

### 115. Standard for prepared poultry meat or prepared poultry meat products

Prepared poultry meat or prepared poultry meat product shall be poultry or poultry meat product, whether comminuted or not, which have been preserved, canned or cooked.

### 116. Addition of certain substances to poultry meat, poultry meat products or preparations prohibited

Poultry meat, poultry meat product or preparations thereof shall be adulterated if any of the following substances or any substance in the following classes is present therein or has been added thereto—

(a) any organ or portion of poultry that is not commonly used as food;

(b) any preservative other than those specified for this product in the Second Schedule;

(c) any food colour other than caramel.

### 117. Labelling of food consisting of poultry meat products

A food that consists wholly or in part of poultry meat products shall carry on the label—

(a) the words "Poultry Meat Products"; or

(b) specify the name of the parts contained in the poultry meat products.

### 118. Sale of certain poultry and poultry meat products prohibited

No person shall sell for consumption as food—

(a) poultry to which has been administered any preparation having oestrogenic activity; or

(b) poultry meat or poultry meat products that contain any residues or exogenous oestrogenic substances.

### 119. Limit for filler, etc., in poultry meat and prepared poultry meat products

No person shall sell prepared poultry or prepared poultry meat product that contain more than—

(a) that amount of filler or other ingredients that is represented by 4 per cent reducing sugars, calculated as dextrose, as determined by the official method; or

(b) 60 per cent moisture where such prepared poultry or prepared meat product contains filler.

### 120. Standard for preserved poultry meat and preserved poultry meat product(s)

Preserved poultry meat or preserved poultry meat product shall be the cooked or uncooked poultry meat or poultry meat product that is cured or smoked and may contain dextrose, glucose, spices, sugar, vinegar and Class I preservatives as prescribed in the Second Schedule.

### 121. Standard for canned poultry

(1) Canned poultry (naming the poultry) shall be prepared from poultry meat and may contain—

(a) those bones or pieces of bones attached to the portion of poultry meat that is being canned;

(b) broth;

(c) salt;

(d) gelling agents; and

(e) not more than 5 per cent fat.

(2) The "Broth" that is used in canned poultry (naming the poultry) shall be the liquid in which the poultry meat has been cooked.

### 122. Label declaration of canned poultry containing a gelling agent

Canned poultry (naming the poultry) containing a gelling agent shall carry on the label a declaration indicating the presence of the gelling agent or the word "jellied" as an integral part of the name of the food.

### 123. Standard for boneless poultry

Boneless poultry (naming the poultry) shall be the canned poultry meat from which the bones and skin have been removed containing not less than 50 per cent of the named poultry meat, as determined by the official method, and may contain broth having a specific gravity of not less than 1,000 at a temperature of 50°C.

### 124. Standard for liquid, dried or frozen whole egg, etc.

Liquid, dried or frozen whole egg, egg-yolk, egg-white, egg-albumen or a mixture of these shall be the egg products obtained by removing the shell of wholesome fresh eggs or wholesome stored eggs and processing them, and may contain—

(a) salt and sugar;

(b) stabilizing agent as prescribed in the Second Schedule to these regulations;

(c) in case of dried whole egg, egg-yolk, egg-white and egg-albumen, 2 per cent anti-caking agent as prescribed in the Second Schedule; and

(d) in the case of liquid, dried or frozen egg-white a whipping agent as prescribed in the Second Schedule.

### 125. Egg products or liquid egg to be free from salmonella

No person shall sell egg products or liquid eggs for use as food unless it is free from the *salmonella* bacteria as determined by the official method.

PART X – MARINE AND FRESH WATER ANIMAL PRODUCTS

### 126. Interpretation of Part

For the purposes of this Part—

**"filler"** has the meaning assigned to it by Part VIII of these Regulations;

**"marine and fresh water animal"** includes—

(a) fish;

(b) crustaceans, molluscs, other marine invertebrates; and

(c) marine mammals.

### 127. Standard for fish

Fish shall be the clean, whole or dressed edible and wholesome part of fish that is ordinarily used for human consumption, with or without salt or seasoning, and may contain food additives as prescribed in the Second Schedule.

### 128. Standard for fish meat

For the purposes of this Part **"fish"** meat shall be the clean, dressed flesh of crustaceans, molluscs, other marine invertebrates, marine mammals and marine reptiles, whether comminuted or not, with or without salt and seasoning, and may contain food additive as prescribed in the Second Schedule to these Regulations.

### 129. Addition of certain substances to fish and fish meat products prohibited

Fish and fish meat products shall be adulterated if any of the following substances or any substance in any one of the following classes is present therein or has been added thereto—

(a) any preservatives other than those prescribed in the Second Schedule, except—

(i) sorbic acid or its salts in dried fish that has been smoked or salted and in cold processed, smoked and salted fish paste;

(ii) benzoic acid or its salts, methyl-p-hydroxy benzoate in marinated or similar cold processed, packaged fish and meat products; and

(b) food colour other than those prescribed in the Second Schedule.

### 130. Standard for prepared fish or prepared fish meat

Prepared fish or prepared fish meat shall be the whole or comminuted food prepared from fresh or preserved fish or fish meat respectively, may be canned or cooked, and may contain—

(a) in case of lobster paste and fish (caviar), food colour as prescribed in the Second Schedule;

(b) in case of canned shell fish, canned spring mackerel and frozen cooked prawn (shrimp), citric acid or lemon juice;

(c) in case of canned salmon, tuna, lobster, crabmeat and prawn (shrimp), calcium disodium ethylenediaminetetraacetate (calcium disodium EDTA) and sulphate as prescribed in the Second Schedule if such addition is declared on the label;

(d) in the case of canned tuna, ascorbic acid;

(e) in case of canned sea food, sodium hexametaphosphate and sodium acid pyrophosphate as prescribed in the Second Schedule;

(f) in case of canned cod livers, canned sardines and canned kipper snacks, liquid smoke flavour if such addition is declared on the main panel of the label;

(g) edible oil, vegetable broth and tomato puree if such addition is declared by name on the label;

(h) a gelling agent if the label carries the word "jellied" as an integral part of the name;

(i) salt; and

(j) in case of cooked canned clams, calcium disodium ethylene diaminetetra acetate (calcium disodium EDTA) as prescribed in the Second Schedule, if such addition is declared on the label.

### 131. Standard for fish binders

Fish binder for use in or upon prepared fish or prepared fish meat shall be filler with any combination of salt, sugar, dextrose, glucose, spices and other seasonings.

### 132. Conditions for sale of filler or fish binder

No person shall sell filler or a fish binder represented for use in fish products either by label or in any advertisement without the label or advertisement carrying adequate directions for use.

### 133. Limits for filler and moisture in prepared fish or fish meat

(1) No person shall sell prepared fish or prepared fish meat that contains more than—

(a) that amount of filler, fish binder or other ingredients that is represented by 4 per cent reducing sugars, calculated as dextrose, as determined by the official method; and

(b) 70 per cent moisture where such prepared fish contains filler.

(2) Notwithstanding paragraph (1), lobster paste shall not contain more than 2 per cent filler or fish binder.

### 134. Standard for preserved fish or fish meat

Preserved fish or preserved fish meat, other than frozen fish or frozen fish meat, shall be cooked or uncooked fish or fish meat that is dried, salted, pickled, cured or smoked and may contain dextrose, glucose, spices, sugar, vinegar and Class I preservatives as prescribed in the Second Schedule, and—

(a) dried fish that has been smoked or salted and cold processed, smoked and salted fish paste may contain sorbic acid or its salts;

(b) smoked fish may contain a prescribed food colour;

(c) packaged fish and fish meat products that are marinated or otherwise cold processed may contain sandalwood, benzoic acid or its salts, methyl-p-hydroxy benzoate and propyl-p-hydroxy benzoate.

### 135. Conditions for sale of smoked fish or fish product in sealed container

No person shall sell smoked fish or a smoked fish product packed in a container that has been sealed to exclude air unless—

(a) it has been heat processed after sealing at a temperature and for a time sufficient to destroy all spores of *clostridium botulinum*; or

(b) it contains not less than 9 per cent salt as determined by the official method.

### 136. Standard for fish paste

Fish paste shall be the paste comprising not less than 70 per cent of one or more kinds of fish that are fresh cured or smoked and may contain filler, fish binder, or monoglyceride as prescribed in the Second Schedule.

### 137. Standard for oysters and other shellfish

Oysters and other shellfish shall be maintained in a wholesome condition and shall have been harvested from a location that has been approved by a competent authority as free from contamination.

### 138. Condition for sale of shucked oyster

No person shall sell a shucked oyster that contains by volume more than 10 per cent fluid separable by draining for five minutes through a 1680 micron sieve.

PART XI – MILK PRODUCTS

### 139. Milk product adulterated if containing other fats

Except as provided in these Regulations, a milk product that contains a fat other than milk fat shall be adulterated.

### 140. Standard for milk

Milk or whole milk shall be the normal mammary secretion free from colostrum, obtained from the mammary glands of a healthy cow and shall—

(a) contain no added water or preservatives or any other substances; and

(b) conform to the following composition—

(i) not less than 3.25 per cent milk fat; and

(ii) not less than 8.5 per cent non-fat milk solids.

### 141. Standard for pasteurized milk or milk products

(1) The term “pasteurized” when used in connection with milk or milk products shall be taken to refer to the process of heating all milk to a temperature of not less than 63°C. and not more than 65°C. and holding it at such temperature for not less than 30 minutes or for a time and at a temperature that is equivalent thereto in phosphatase destruction as determined by the official method and immediately thereafter reducing the temperature of the milk to below 4°C.

(2) “Pasteurized” milk shall conform to the following standards—

(a) the standard plate count as determined by the official method shall not be more than 100,000 per millilitre;

(b) the coliform count as determined by the official method shall be not more than 10 per millilitre and the faecal coliform count shall be nil per millilitre;

(c) the resasurin test as determined by the official method;

(d) the phosphatase test as determined by the official method shall give a reading of not more than 10 micrograms of p-nitro phenol for one litre of milk.

### 142. Standard for ultra high temperature heat treated milk

Ultra high temperature heat treated milk or U.H.T. Milk shall be milk which has been subjected to a continuous flow heating process at a high temperature for a short time and which afterwards has been aseptically packaged and the heat treatment shall be such that the milk—

(a) passes the keeping of quality tests prescribed by the official method;

(b) gives turbidity when subjected to the official method.

[L.N. 296/21979, Sch.]

### 143. Standard for reduced fat milk

Reduced fat milk shall be milk from which part of the milk fat has been removed and shall—

(a) contain not less than 2.25 per cent milk fat and not more than 3.25 per cent milk fat; and

(b) not less than 8.5 per cent non-fat milk solids.

### 144. Standard for skimmed milk

Skimmed or skim milk shall be milk from which part of milk fat has been removed and which contains not more than 0.5 per cent milk fat and not less than 8.5 per cent milk solids.

### 145. Standard for evaporated milk

Evaporated milk (unsweetened condensed milk) shall be the product obtained by the partial removal of water from whole milk and—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 7.5 per cent fat and 17.5 per cent non-fat milk solids.

[L.N. 296/1979, Sch.]

### 146. Standard for evaporated skimmed milk

Evaporated skimmed milk (evaporated skim milk, unsweetened condensed skimmed milk) shall be the product obtained by the partial removal of water from skimmed milk; and—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 20 per cent milk solids including fat.

### 147. Standard for sweetened condensed milk

Sweetened condensed milk (condensed milk) shall be the product obtained by the partial removal of water only from milk with the addition of sugars, and—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 9 per cent milk fat and 22 per cent non-fat milk solids.

### 148. Standard for skimmed sweetened condensed milk

Skimmed sweetened condensed milk (skim sweetened condensed milk) shall be the product obtained by the partial removal of water only from skimmed milk with the addition of sugars, and—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 26 per cent milk solids including fat.

### 149. Standard for milk powder

Whole milk powder (dried full cream milk, full cream milk powder, dry whole milk, powdered milk or powdered whole milk) shall be the product obtained by the removal of water only from milk and the adjusting of fat and milk solids, if necessary, and—

(a) may contain stabilizers and emulsifiers as prescribed in the Second Schedule; and

(b) shall have not less than 26 per cent milk fat and not more than 5 per cent water.

### 150. Standard for skimmed milk powder

(1) Skimmed milk powder (skim milk powder, skimmed milk powder, dry skim milk, powdered skim milk, non-fat dry milk, dried skim milk) shall be the product obtained by the removal of water from skimmed milk.

(2) Dried skimmed milk powder with non-milk fat, skimmed milk powder shall be the product obtained by the removal of milk fat and water from milk and replacing it with (naming the appropriate designation of each aft or oil) vegetable fat or oil, retaining the appearance of skimmed milk powder.

(3) Each of the types of milk powder specified above—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 26 per cent vegetable fat or oil and not more than 5 per cent water;

(c) shall be enriched with Vitamins A and D; and

(d) shall include the following warning in the label:

"NOT FIT FOR INFANTS".

[L.N. 37/1999, s. 3.]

### 151. Designation of milk or milk products

For the purpose of regulations 140 to 150 of these Regulations, when milk from any source other than a cow is used for the manufacture of any of the products specified therein, such products shall be designated according to the origin of the milk, and where the milk is from two origins, the one in larger proportion shall be indicated first.

### 152. Labelling and standard for flavoured milk

Flavoured milk shall be labelled (naming the flavour milk) and shall be the pasteurized or sterilized liquid product made from milk, milk powder, milk fat, skim milk or skim milk powder, a flavouring preparation and a sweetening agent, and—

(a) may contain a food colour, a stabilizing agent as prescribed in the Second Schedule to these Regulations, and salt; and

(b) shall contain not less than 3.25 per cent milk fat.

### 153. Labelling and standard for flavoured skim milk

Flavoured skim milk shall be labelled (naming the flavour) skim milk and shall be the product made from skim milk or skim milk powder, a flavouring preparation and a sweetening agent, and—

(a) may contain a food colour, a stabilizing agent as prescribed in the Second Schedule to these Regulations, and salt; and

(b) shall contain not more than 0.5 per cent milk fat and not less than 8.5 per cent non-fat milk solids.

### 154. Standard for chocolate drink

Chocolate drink shall be the pasteurized or sterilised liquid product made from milk powder, skim milk, skim milk powder or milk fat, cocoa or chocolate and a sweetening agent, and—

(a) may contain added lactose, food colour, stabilising agent as prescribed in the Second Schedule to these Regulations, or salt; and

(b) shall contain not less than 2 per cent milk fat.

### 155. Standard for cheese

(1) Cheese shall be the fresh or matured non-liquid product obtained by draining whey, after coagulation of milk, cream, skimmed or partially skimmed milk, butter milk or a combination of some or all of these products and may contain salt, seasoning, special flavouring materials, food colour, firming agent and class III preservatives as prescribed in the Second Schedule to these Regulations.

(2) For the purposes of this Regulation—

(2) For the purposes of these Regulations, when used in relation to cheese, the expression “pasteurized source” means milk, skim milk, cream, reconstituted milk powder or reconstituted skim milk powder, buttermilk or a mixture thereof that has been pasteurized by being heated at a temperature of not less than 63°C. and not more than 65°C. for a period of not less than 30 minutes or for a time and temperature that is equivalent thereto in phosphatase destruction as determined by the official method and immediately thereafter reducing the temperature to below 4°C.

### 156. Standard for cheddar cheese

Cheddar cheese shall be the cheese made from matted or milled curd of milk by the “cheddar” process or from milk by any other procedure that produces a finished cheese product having the same physical and chemical properties as cheese produced by the cheddar process and shall contain, on the dry basis, not less than 50 per cent milk fat.

### 157. Fat content for varieties of cheese

The varieties or types of cheese listed in the first column of the Fifth Schedule to these Regulations shall contain, on a dry basis, not less than the percentage of milk fat specified in relation to those varieties or types of cheese in the second column of that Schedule.

### 158. Standard for skim milk cheese

Skim milk cheese shall be cheese, other than cottage cheese, that contains, on a dry basis, not more than 15 per cent milk fat.

### 159. Standard for cream cheese

Cream cheese shall be cheese made from cream or from milk to which cream has been added, with or without further processing, and—

(a) may contain not more than 0.5 per cent stabilizing agent as prescribed in the Second Schedule;

(b) shall contain not more than 55 per cent moisture and not less than 65 per cent milk fat on a dry basis.

### 160. Standard for process cheese, etc.

(1) Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread and when made from a cream cheese base, process cream cheese, processed cream cheese, process cream cheese spread or processed cream cheese, shall be the food produced by comminuting or mixing one or more lots of cheese

into a homogeneous mass with the aid of emulsifying agents as prescribed in the Second Schedule, and a sufficient degree of heat to bring about pasteurization, and—

(a) may contain water, solids derived from milk, food colour, seasoning, fruit, vegetable, relish, condiments, pH adjusting agent and a Class III preservative prescribed in the Second Schedule to these Regulations;

(b) the finished product shall contain—

(i) in the case of a product manufactured from a cream cheese base with or without seasoning or condiment, not more than 55 per cent moisture, and, on the dry basis, not less than 65 per cent milk fat;

(ii) in the case of a product manufactured from any variety or type of cheese specified in Part I of the Fifth Schedule of these Regulations, not more than 43 per cent moisture and on the dry basis, not less than 48 per cent milk fat;

(iii) in the case of a product manufactured from any other cheese base, not more than 43 per cent moisture and on the dry basis, not less than 45 per cent milk fat.

(2) For the purposes of paragraph (1), **"relish"** means olives, dates, horse relish, pickles, pimentos, and pineapple or any combination thereof.

### 161. Standard for skim milk process cheese

Skim milk process cheese or skim milk processed cheese shall conform to the standard for the process cheese specified in regulation 160(1) except that it shall contain—

(a) not more than 55 per cent water; and

(b) not more than 15 per cent milk fat on the dry basis.

### 162. Standard for cottage cheese

Cottage cheese shall be the product, in the form of discrete curd particles, prepared from skim milk evaporated skim milk or milk powder and harmless acid producing bacterial cultures, and—

(a) may contain milk, cream, milk powder, rennet, salt, calcium chloride, added lactose, pH adjusting agent, stabilizing agents as prescribed in the Second Schedule, relishes, fruit or vegetables;

(b) shall contain not more than 80 per cent moisture.

### 163. Standard for cream cottage cheese

Cream cottage cheese shall be cottage cheese containing cream or a mixture of cream with milk or skim milk or both in such quantity that the final product shall contain—

(a) not less than 4 per cent milk fat; and

(b) not more than 80 per cent moisture.

### 164. Dairy products to be made from a pasteurised source

(1) All dairy products used in the preparation of cottage cheese shall be from a pasteurised source.

(2) For the purposes of this Regulation, **"pasteurised source"** means milk, skim milk, cream, reconstituted milk powder or reconstituted skim milk powder, butter milk or a mixture thereof that has been pasteurised by being heated at a temperature of not less than 63°C. and not more than 65°C. for a period of not less than 30 minutes, or for a time and temperature that is equivalent thereto in phosphatase destruction as determined by the official method, and immediately thereafter reducing the temperature to below 4°C.

### 165. Restriction on sale of cottage cheese

No person shall sell cottage cheese or cream cottage cheese which contains more than 10 coliforms per gram as determined by the official method.

### 166. Label declaration for cheese

No person shall sell any cheese unless the label carries a statement indicating the variety or type of cheese.

### 167. Standard for butter

Butter shall be the fatty product exclusively derived from milk and may contain any of the food colours, neutralizing salts for pH adjustment prescribed in the Second Schedule and harmless lactic acid producing bacterial cultures and shall contain—

(a) not less than 80 per cent milk fat;

(b) not more than 2 per cent non-fat milk solids;

(c) not more than 3 per cent salt; and

(d) not more than 16 per cent water.

[L.N. 296/1979, Sch.]

### 168. Standard for ghee

Ghee (butter oil) shall be the product exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-non-fat content, and—

(a) may contain antioxidants and preservatives as prescribed in the Second Schedule;

(b) shall contain—

(i) not less than 99 per cent milk fat;

(ii) not more than 1 per cent water;

(iii) not more than 0.3 per cent fatty acids expressed as oleic acid; and

(iv) no coliform bacteria or colouring matter.

### 169. Standard for cream

Cream shall be the pasteurized fatty liquid prepared from milk by separating milk constituents in such manner as to increase the milk fat content and shall contain—

(a) not less than 35 per cent milk fat for heavy cream, between 20 and 35 per cent milk fat for medium cream and between 10 and 20 per cent milk fat for light cream;

(b) not more than 100,000 standard plate count per gram as determined by the official method;

(c) not more than 10 coliform count per gram; and

(d) the faecal coliform count shall be nil per gram as determined by the official method.

### 170. Standard for ice-cream

Ice-cream shall be the pasteurized frozen food made from ice-cream mix by freezing, may contain cocoa or chocolate syrup, fruit, nuts or confections and shall contain—

(a) no preservatives or more than 1 per cent by weight of the finished product of stabilizer and emulsifier as prescribed in the Second Schedule;

(b) not less than 36 per cent solids;

(c) not less than 10 per cent milk fat;

(d) not less than 171 grams of solids per litre;

(e) not more than 100,000 standard plate count per gram as determined by the official method;

(f) not more than 10 coliform count per gram, and the faecal coliform count shall be nil per gram as determined by the official method.

### 171. Standard for dairy whip

Dairy whip shall be the pasteurized frozen preparation of milk products and other food ingredients which may contain a food colour, pH adjusting agent, stabilizing agent and sequestering agent as prescribed in the Second Schedule and shall contain—

(a) not less than 10 per cent non-fat milk solids;

(b) not more than 100,000 standard plate count per gram as determined by the official method;

(c) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.

### 172. Standard for milk ice

Milk ice shall be the pasteurized frozen preparation of milk products and other food ingredients which may contain food colour, pH adjusting agent, stabilizing agent and sequestering agent as prescribed in the Second Schedule, and shall contain—

(a) no preservatives;

(b) not more than 0.5 per cent by weight of the finished product of a stabiliser and an emulsifier as prescribed in the Second Schedule;

(c) not less than 8 per cent milk solids and not less than 3 per cent milk fat;

(d) not more than 100,000 standard plate count per gram as determined by the official method;

(e) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.

### 173. Standard for ice confection

Ice confection shall be the pasteurized frozen preparation which may contain milk products or other food ingredients and food colour, pH adjusting agents, a stabilising agent and sequestering agent as prescribed in the Second Schedule, and shall contain—

(a) not more than 100,000 standard plate count per gram;

(b) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.

### 174. Standard for yoghurt

Yoghurt shall be the coagulated milk product which has been pasteurised prior to fermentation through the action of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, from cream, concentrated or unconcentrated milk, partly skimmed milk, with or without the addition of wholly skimmed milk, skimmed milk powder, concentrated whey, whey powder, cream and sugars which may contain flavours, colours, stabilizers and pH adjusting agents as prescribed in the Second Schedule, and shall contain—

(a) not less than 2.25 per cent milk fat; and

(b) not less than 8.5 per cent non-fat milk solids.

[L.N. 296/1979, Sch.]

PART XII – NON-NUTRITIVE SWEETENERS

### 175. Interpretation of Part

For the purposes of this Part—

**"non-nutritive sweetener"** means any substance that does not have nutritive properties and that, when added to food, is capable of imparting sweetness to that food;

**"specified non-nutritive sweetener"** means saccharin and its sodium, calcium, and ammonium compounds and aspartame.

[L.N. 206/1985, Sch.]

### 176. Sale of food containing non-nutritive sweeteners prohibited

No person shall sell any food to which a non-nutritive sweetener has been added except as prescribed by these Regulations.

### 177. Restriction on sale of non-nutritive sweeteners

No person shall sell as suitable for the purpose of sweetening a food any non-nutritive sweetener other than a specified non-nutritive sweetener.

### 178. Labelling of food containing non-nutritive sweeteners

Every food containing a non-nutritive sweetener shall be labelled in type size not smaller than 2 mm, lettering with the words "CONTAINS NON-NUTRITIVE SWEETENER" or "CONTAINS (*state the non-nutritive sweetener*)".

### 179. Labelling of packages containing non-nutritive sweeteners

Every package containing a non-nutritive sweetener sold or intended for sweetening food shall be labelled with the words "NON-NUTRITIVE SWEETENER" or "ARTIFICIAL SWEETENER" in addition to the name of the sweetener.

PART XIII – FRUITS, VEGETABLES AND THEIR PRODUCTS

### 180. Interpretation of Part

For the purposes of this Part—

**"a sweetening ingredient"** means sugar, invert sugar, dextrose, glucose or glucose solids in dry or liquid form or any combination thereof;

**"an acid ingredient"** means acetic, citric, fumaric, malic, tartaric or lactic acid, lemon or lime juice, or vinegar;

**"fruit juice"** means the unfermented liquid expressed from sound ripe fresh fruit, and includes any such liquid that is heat treated and chilled.

### 181. Standard for canned vegetables

Canned (naming the vegetable) shall be the product obtained by heat processing the named fresh vegetables after they have been properly prepared, shall be packed in hermetically sealed containers, and may contain—

(a) sugar, invert sugar or dextrose, in dry or liquid form;

(b) salt;

(c) a firming agent if so declared by name on the label;

(d) other suitable ingredients other than food additives; and

(e) food additives, but not food colour, in which case their use shall be as prescribed in the Second Schedule.

### 182. Standard for frozen vegetables

Frozen (naming the vegetable) shall be the product obtained by freezing the named fresh vegetables after they have been properly prepared and subjected to a blanching treatment and may contain added sugar, suitable flavourings and salt, if such addition is declared on the label.

### 183. Standard for canned tomatoes

Canned tomatoes shall be the canned product made by heat processing properly prepared fresh ripe tomatoes, which shall contain not less than 50 per cent drained tomato as determined by official method, and may contain—

(a) sugar, invert sugar or dextrose, in dry form;

(b) salt;

(c) a firming agent prescribed in the Second Schedule;

(d) citric acid;

(e) spice or other seasoning.

### 184. Label declaration for canned tomatoes

The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added citric acid, sugar, invert sugar and dextrose.

### 185. Standard for tomato juice

Tomato juice shall be the pasteurized liquid containing a substantial portion of fine tomato pulp, extracted from sound, ripe, whole tomatoes from which all stems and skins; seeds or other coarse or hard portions have been removed and may contain salt, malic, citric or ascorbic acid and shall contain soluble tomato solid content, exclusive of added salt, not less than 5 per cent when determined by refractometer at 20°C., uncorrected for acidity and read as degree Brix on the international sucrose scales.

### 186. Label declaration for tomato juice

The label of tomato juice shall carry a declaration of added salt.

### 187. Standard for tomato paste

Tomato paste shall be the product made by evaporating a portion of the water from tomato juice obtained from tomatoes or sound tomato trimmings, may contain salt, and benzoic acid not exceeding 750 p.p.m. and shall contain not less than 25 per cent soluble tomato solids as determined by the official method.

### 188. Standard for concentrated tomato paste

Concentrated tomato paste shall be tomato paste containing not less than 28 per cent soluble tomato solids as determined by the official method.

[L.N. 55/1979, Sch.]

### 189. Standard for tomato pulp, etc.

Tomato pulp and tomato puree shall be the heat processed products made from concentrated tomato juice from whole, ripe tomato or sound tomato trimmings and may contain salt, and benzoic acid not exceeding 750 p.p.m., and shall contain not less than 8.5 per cent and not more than 25 per cent of soluble tomato solids as determined by the official method.

### 190. Label declaration for tomato paste, etc.

The label of tomato paste, tomato pulp, tomato puree or concentrated tomato paste shall carry a declaration of added salt.

### 191. Standard for tomato catsup

Tomato catsup, catsup, ketchup or products whose common names are variants of the world catsup, shall be the heat processed product made from the juice of red-ripe tomatoes or sound tomato trimmings from which skins and seeds have been removed, may contain benzoic acid not exceeding 750 p.p.m., and shall contain—

(a) vinegar;

(b) salt;

(c) seasoning;

(d) sugar, invert sugar, glucose or dextrose, in dry or liquid form; and

(e) any thickening agent prescribed in the Second Schedule.

### 192. Limit for mould in tomato products

No person shall sell canned tomato, tomato juice or other tomato products which contains mould filaments in excess of 40 per cent of microscopic fields when examined by the official method.

### 193. Standard for pickles and relishes

Pickles and relishes shall be the product prepared from vegetables or fruit with salt and vinegar, and may contain—

(a) spices;

(b) seasonings;

(c) sugar, invert sugar, dextrose or glucose, in dry or liquid form;

(d) any prescribed food colour;

(e) a prescribed Class II preservative;

(f) a prescribed firming agent;

(g) polyoxyethylene (20) sorbitan monooleate in an amount not exceeding 0.05 per cent;

(h) lactic acid;

(i) vegetable oils; and

(j) in the case of relishes and mustard pickles, a prescribed thickening agent.

### 194. Standard for olives

Olives shall be the plain or stuffed fruit of the olive tree, and may contain vinegar, salt, sugar, invert sugar or dextrose, in dry or liquid form, spices, seasoning, lactic acid, and in the case of ripe olives, ferrous gluconate.

### 195. Standard for canned fruit

Canned (naming the fruit) shall be the product prepared by heat processing the named fresh fruit after it has been properly prepared, shall be packed in hermetically sealed containers, and may contain—

(a) sugar, invert sugar, dextrose or glucose in dry or liquid form;

(b) food additives whose use and limits shall conform to those specified in the Second Schedule to these Regulations; and

(c) food colours whose use and limits shall extend only to the following products —

| *Name of Canned Fruit* | *Permitted Food Colour.* | *Maximum Limits* |
|---|---|---|
| Canned plum (in red or purple plums only). | Erythrosine/ponceau 4R.B | 100 mg./ kg. singly or in combination. |
| Canned raspberries. | Erythrosine/ponceau 4R.B | 100 mg./kg. singly or in combination. |
| Canned fruit cocktail. | Erythrosine (to colour Cherries only when artificially coloured cherries are used). | 100 mg./kg. |
| Canned tropical fruit salad. | Erythrosine (to colour cherries only when artificially coloured cherries are used). | 100 mg./kg. |
| Canned strawberries. | Erythrosine/ponceau 4R.B | 100 mg./kg. singly or in combination. |

## 196. Standard for frozen fruit

Frozen (naming the fruit) shall be the product obtained by freezing the named fresh fruit after it has been properly prepared and may contain—

(a) sugar, invert sugar, dextrose or glucose, in dry or liquid form;

(b) ascorbic acid or erythorbic acid to prevent discoloration; and

(c) in the case of frozen sliced apples, a firming agent, and sulphurous acid within the limits prescribed in the Second Schedule.

## 197. Label declaration for canned fruit packed in syrup

The label of canned or frozen fruit packed in syrup shall carry a declaration of the concentration of syrup if only sugar is used as light syrup, medium syrup and heavy syrup as measured on the Brix hydrometer within the following range—

| *Concentration of Syrup* | *Brix Measurement* |
|---|---|
| light syrup ..... | 14° or more but less than 18°; |
| medium syrup ..... | 18° or more but less than 22°; |
| heavy syrup ..... | 22° or more but not more than 35°. |

[L.N. 55/1979, Sch.]

## 198. Labelling of frozen fruit packed in sugar, etc.

The label of frozen fruit packed in sugar, invert sugar, dextrose or glucose, in dry form, shall carry a declaration of each sweetening ingredient added.

## 199. Labelling of frozen fruit containing added ascorbic acid

The label of frozen fruit containing added ascorbic acid or erythorbic acid shall carry the statement “Contains ascorbic acid to prevent discoloration”, or “Contains erythorbic acid to prevent discoloration”.

## 200. Labelling of canned or frozen fruit containing food additives

The label of canned or frozen fruits shall carry a declaration of any food additives including food colours.

### 201. Standard for fruit juice

(Naming the fruit) shall be the juice obtained from the named fruit and may contain—

(a) sugar, invert sugar or dextrose, in dry form; and

(b) a Class II preservative as prescribed in the Second Schedule.

### 202. Fruit juice to conform to standard

Notwithstanding regulation 201 the fruit juice prepared from any fruit named in any of the regulations 203 to 209 of these Regulations shall conform to the standard prescribed for that fruit juice in those regulations.

### 203. Standard for apple juice

Apple juice shall be the fruit juice, obtained from apples, which may contain a Class II preservative and ascorbic acid, and shall have soluble solids of not less than 10 per cent at 20°C. by refractometer method and read as degrees Brix on the international sucrose scales and shall not have titrable acidity expressed as acetic acid of more than 0.4 g./kg.

### 204. Standard for grape juice

Grape juice shall be the fruit juice obtained from grapes and may contain citric acid, sugar, invert sugar or dextrose, in dry form, a class II preservative, and ascorbic acid, shall have soluble solids of not less than 15 per cent at 20°C. by refractometer method and read as degrees brix on the international sucrose scales, and shall not have volatile acid exceeding 0.4 g./kg. expressed as acetic acid.

### 205. Standard for grapefruit juice

Grapefruit juice shall be the fruit juice obtained from grapefruit and may contain sugar, invert sugar or dextrose, in dry form, and a Class II preservative, shall contain, exclusive of added sweetening agents, not less than 9 per cent of soluble solids as determined by the refractometer at 20°C. on the international sucrose scales.

### 206. Standard for lemon juice

Lemon juice shall be the fruit juice obtained from lemons, and shall contain not less than 6 per cent soluble lemon solids as determined by refractometer at 20°C. and read as degrees brix on the international sucrose scales, and the total titrable acidity of the lemon juice shall not be less than 4.5 per cent expressed as anhydrous citric acid.

### 207. Standard for lime juice

Lime juice or lime fruit juice shall be the fruit juice obtained from limes and may contain sugar, invert sugar or dextrose, in dry form, and a Class II preservative, and shall contain, exclusive of added sweetening agents, soluble solid contents of not less than 6.0 per cent as determined by refractometer at 20°C. and read as degrees brix on the international sucrose scales, and the total titrable acidity of the lime juice shall not be less than 4.5 per cent expressed as anhydrous citric acid.

### 208. Standard for orange juice

Orange juice shall be the fruit juice obtained from oranges and—

(a) shall contain, exclusive of added sweetening agent, not less than 10 per cent of soluble solids as determined by the refractometer at 20°C. on the international sucrose scales;

(b) may contain sugar, invert sugar or dextrose, in dry form, and a Class I preservative as prescribed in the Second Schedule;

(c) may have the pulp and natural orange oil content adjusted in accordance with good manufacturing practice; and

(d) may have added the natural orange juice flavour lost during processing.

### 209. Standard for pineapple juice

Pineapple juice shall be the fruit juice obtained from pineapple, and may contain sugar, invert sugar or dextrose in dry form, a Class II preservative and ascorbic acid, and shall contain, exclusive of sweetening agents, a minimum of 10 per cent of soluble solids as determined by the refractometer at 20°C. on the international sucrose scales.

### 210. Standard for carbonated fruit juice

Carbonated (naming of fruit) juice or sparkling (naming of fruit) juice shall be the named fruit juice infused with carbon dioxide under pressure.

### 211. Standard for concentrated fruit juice

Concentrated (naming the fruit) shall be fruit juice that has been concentrated to at least one-half of its original volume by the removal of water and may contain ascorbic acid, sugar, invert sugar or dextrose, in dry form, and a Class II preservative.

### 212. Standard for jam

Jam of a named fruit shall be the product obtained by processing fruit, fruit pulp, or canned fruit by boiling to a suitable consistency with water and sweetening ingredient, shall contain not less than 35 per cent of the named fruit and 65 per cent water soluble solids as estimated by the refractometer, and may contain—

(a) such amount of added pectin or acid ingredients as reasonably compensates for any deficiency in the natural acidity of the named fruit;

(b) a prescribed pH adjusting agent as prescribed in the Second Schedule;

(c) a prescribed antifoaming agent as prescribed in the Second Schedule; and

(d) food colours as prescribed in the Second Schedule to these Regulations.

[L.N. 55/1979, Sch.]

### 213. Standard for fruit jelly

(Naming the fruit) jelly shall be the gelatinous food, free of seeds and pulp, made from the named fruit, the juice of the named fruit or a concentrate of the juice of the name dfruit, which has been boiled with water and a sweetening ingredient, shall contain not less than 65 per cent water soluble solids as estimated by the refractometer, and may contain—

(a) such amount of added pectin or acid ingredients as reasonably compensates for any deficiency of the natural pectin content or acidity of the named fruit;

(b) a pH adjusting agent as prescribed in the Second Schedule;

(c) an antifoaming agent as prescribed in the Second Schedule; and

(d) food colours as prescribed in the Second Schedule.

### 214. Standard for mincemeat

Mincemeat shall be the product manufactured by mixing together without heating pineapples or apples, or both pineapples and apples, dried fruits, mixed peel,sugar, suet, acetic acid and flavouring preparations and salt, and which contain soluble solids, not less than 65 per cent soluble solids.

[L.N. 296/1979, Sch.]

PART XIV – ALCOHOLIC BEVERAGES

## 215. Interpretation of Part

For the purpose of this Part—

**"absolute alcohol"** means alcohol of a strength of 100 per cent strength;

**"age"** means the period during which an alcoholic beverage is kept under such conditions of storage as may be necessary to render it potable or to develop its characteristic flavour or bouquet;

**"alcohol"** means ethyl alcohol;

**"flavouring"** means other domestic or imported spirits or wine;

**"grain spirit"** means an alcoholic distillate, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzyme and fermented by the action of yeast, and from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed;

**"molasses spirit"** means an alcoholic distillate, obtained from sugar-cane by-products fermented by the action of yeast, from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed;

**"small wood"** means wood casks or barrels of not greater than 750 litres capacity.

## 216. Restriction on sale of distilled alcoholic beverage, liqueur or cordial

No person shall sell a distilled alcoholic beverage, liqueur or alcoholic cordial that contains less than 37.0 per cent by volume of absolute alcohol unless the main panel of the label carries a declaration of the actual percentage by volume of absolute alcohol contained therein.

## 217. Standard for whisky

Whisky shall be a potable alcoholic distillate obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or other enzyme and fermented by the action of yeast and aged for a period of not less than three years in small wood; and may contain a flavouring or caramel.

## 218. Claim with respect to age of whisky

No person shall make any claim with respect to the age of whisky other than for the period during which the whisky has been stored in small wood except where whisky has been aged in small wood for at least three years; but any period not exceeding six months during which that whisky was held in other containers may be claimed as age.

## 219. Standard for Scotch whisky

Scotch whisky shall be whisky distilled in Scotland as Scotch whisky for domestic consumption in accordance with the laws of the United Kingdom.

## 220. Standard for Irish whiskey

Irish whiskey shall be whisky distilled in Northern Ireland or in the Republic of Ireland as Irish whiskey for domestic consumption in accordance with the laws of Northern Ireland or the Republic of Ireland.

## 221. Standard for Canadian whisky, etc.

Canadian whisky, Canadian rye whisky, or rye whisky shall be whisky distilled in Canada as Canadian whisky for domestic consumption in accordance with the laws of Canada.

### 222. Standard for rum

Rum shall be a potable alcoholic distillate obtained from sugar-cane products fermented by the action of yeast or a mixture of yeast and other organisms, or a mixture of such distillates, which has been aged and held for a period of not less than two years in small wood, may contain caramel, and may be flavoured with fruit or other botanical substances or flavourings.

### 223. Standard for gin

Gin shall be the product obtained by the redistillation of suitably rectified grain or molasses spirit with or over juniper berries and may contain other aromatic botanical substances, sugar or flavouring.

### 224. Standard for dry gin

Dry gin shall be gin to which no sugar has been added.

### 225. Standard for brandy

Brandy shall be a potable alcoholic distillate obtained by the distillation of wine in the manufacture of which no additional sugar has been used or a mixture of such distillates which has been aged and held for a period of not less than two years in small wood, may contain caramel and may be flavoured with fruit or other botanical substances or flavouring.

### 226. Standard for Cognac brandy or Cognac

Cognac brandy or Cognac shall be brandy manufactured in the Cognac district of France in accordance with the laws of the French Republic for consumption in that country.

### 227. Standard for Armagnac brandy or Armagnac

Armagnac brandy or Armagnac shall be brandy manufactured in the Armagnac district of France in accordance with the Laws of France for consumption in that country.

### 228. Standard for imported brandy

Imported brandy shall be a potable alcoholic distillate obtained by the distillation of wine and manufactured in accordance with the laws of the country of origin for domestic consumption and the label shall clearly indicate such country of origin.

### 229. Standard for fruit brandy

Fruit brandy or brandy of a named fruit shall be a potable distillate obtained by the distillation of fruit wine, a mixture of fruit wines, a mixture of wine and fruit wine, or a mixture of such distillates.

### 230. Standard for liqueurs and alcoholic cordials

Liqueurs and alcoholic cordials—

(a) shall be the products obtained by the mixing or distillation of grain spirit, brandy or other distilled spirits with or over fruit flavours, leaves or other botanical substances or their juices, or with extracts derived by infusion, percolation or maceration of such other botanical substances;

(b) shall have added to them during the course of manufacture sucrose or dextrose or both in an amount that is not less than 2.5 per cent of the finished product;

(c) shall contain not less than 23 per cent of absolute alcohol by volume; and

(d) may contain natural or artificial flavouring preparations, and colour as prescribed in the Second Schedule to these Regulations.

### 231. Standard for vodka

Vodka shall be the potable alcoholic beverage obtained by the treatment of grain, potato spirit or molasses spirit with charcoal so as to render the product without distinctive character, aroma or taste.

### 232. Standard for wine

Wine shall be the product of alcoholic fermentation of the juice of grape, may have added to it yeast, concentrated grape juice, sugar, dextrose or invert sugar, or aqueous solutions of any of these, yeast food, brandy or fruit spirit, carbon dioxide, oxygen, tartaric or citric acid, pectinase, caramel, may be treated prior to filtration with a strongly acid cation exchange resin in the sodium ion form or weak basic ion exchange resin in the hydroxyl form, and any food additives or food colours used in the course of manufacturing shall conform to the prescribed use and limits.

### 233. Limit for volatile acid in wine

No person shall sell wine that contains more than 0.35 per cent weight by volume of volatile acid calculated as acetic acid as determined by the official method.

### 234. Standard for fruit wine

Fruit wine or (naming the fruit) wine shall be the product of alcoholic fermentation of the juice of sound ripe fruit or juice of grape together with the juice of sound ripe fruit, and in all other respects shall meet the requirements of the standard for wine as prescribed by regulation 232.

### 235. Standard for vermouth or flavoured wine

Vermouth or (naming the flavour) wine shall be wine to which has been added bitters, aromatics or other botanical substances or a flavouring preparation, and shall contain not more than 20 per cent absolute alcohol by volume.

### 236. Standard for cider

Cider shall be the product of the alcoholic fermentation of apple juice or a mixture of the juice of apples and pear with or without the addition of potable water, sugar or concentrated apple or pear juice (but not more than 25 per cent of the juice shall be pear juice, shall contain not less than 2.5 per cent and not more than 13 per cent absolute alcohol by volume, and 100 millilitres of cider, measured at a temperature of 20°C., shall contain—

(a) not less than 2 grams and not more than 12 grams of total solids;

(b) not more than 8 grams of sugar calculated as reducing sugars; and

(c) a sugar-free extract of not less than 1.3 gram.

### 237. Limit for volatile acid in cider

No person shall sell cider that has more than 0.2 per cent weight by volume of volatile acid calculated as acetic acid as determined by the official method.

### 238. Standard for beer, ale, stout, porter, lager beer, etc.

Beer, ale, stout, porter, lager beer and black beer shall be the product produced as a result of the alcoholic fermentation of an extract derived from barley malt or cereal grain or starch or saccharine matter and hops or hop derivatives in potable water with other suitable ingredients in such a manner as to possess the aroma, taste and character

Commonly; attributed to each, may contain food additives, the use and limits of which shall conform to those prescribed in the Second Schedule to these Regulations and shall contain not less than 3.4 per cent absolute alcohol by volume.

### 239. Standard for opaque beer

Opaque beer shall be the potable liquid derived from the fermentation of a mash of cereal grain or vegetables or grain or vegetable products with or without addition of sucrose or honey and containing the mash or the residue of the mash from which it is derived in such a manner as to possess the aroma, taste and character attributed to it, and shall contain not less than 2.5 per cent of absolute alcohol by volume.

PART XV – SOFT DRINKS

### 240. Standard for, and labelling of, soft drinks

(1) Soft drinks shall be the class of beverages made by absorbing carbon dioxide in potable water, the carbon dioxide being not less than that which will be absorbed by the beverage at a pressure of one atmosphere and at a temperature of 15.6°C., may contain optional ingredients and shall contain no ethyl alcohol or only such ethyl alcohol, not in excess of 0.5 per cent of the finished beverage, as is contributed by a flavouring ingredient used.

(2) The optional ingredients that may be used in soft drinks shall be—

(a) nutritive sweeteners consisting of the dry or liquid form of sugar, invert sugar, dextrose, fructose, lactose, mannitol, honey, glucose syrup, sorbitol, or any combination of two or more of these;

(b) flavouring preparations as prescribed in Part VI;

(c) food colours as prescribed for soft drinks in the Second Schedule;

(d) one or more of the food additives prescribed for soft drinks in Tables IV, VIII, X and XI set out in the Second Schedule;

(e) quinine in an amount not exceeding 83 parts per million by weight of the finished soft drinks;

(f) in the case of canned soft drinks, stannous chloride may be used in a quantity not exceeding 11 parts per million calculated as tin (Sn), with or without one or more of the other chemical preservatives prescribed in Table XI set out in the Second Schedule;

(g) when one or more of the food additives prescribed for soft drinks in Table IV set out in the Second Schedule is used dioctyl sodium sulfosuccinate as prescribed in that Schedule may be used; and

(h) caffeine, in an amount not exceeding 0.02 per cent by weight of the finished beverage;

(i) sodium chloride, in an amount not exceeding 300 parts per million in the finished beverage.

(3) The name of the soft drink which is neither flavoured nor sweetened shall be “soda water”, “club soda” or “soda”.

(4) The name of each soft drink containing flavouring ingredients as specified in paragraph 2(b) shall be “….. soda” or “….. soda water” or “……. carbonated beverage” or “……. soft drink”, the blank being filled in with the word or words, that designate the characterising flavour, of the soft drink such as “grape soda”.

(5) If the soft drink is one generally designated by a particular common name, such as “ginger ale” or “root beer”, that name may be used in lieu of the name prescribed under paragraph (3) or (4).

(6) For the purpose of paragraph (5) of this Regulation, a proprietary name that is commonly used by the public as the designation of a particular kind of soft drink may likewise be used in lieu of the name prescribed under paragraph (3) or (4).

(7) A soft drink containing such optional ingredient as caffeine, artificial flavouring, artificial colouring or any combination of these shall be labelled to show that fact by the label statement "with ……." or "with ……. added", the blank to be filled in with the word or words "caffeine", "artificial flavouring", "artificial colouring" or a combination of these words as appropriate.

(8) If the soft drink contains one or more of the optional ingredients set forth in Table XI in the Second Schedule to these Regulations it shall be labelled to show that fact by one of the following statements, "…… added as a preservative" or "preserved with …….", the blank being filled in with the common name of the preservative as prescribed in the Second Schedule.

(9) If the soft drink contains quinine salts the label shall bear a prominent declaration either by use of the word "quinine" in the name of the soft drink or by a separate declaration.

(10) Water-based flavoured drinks shall be drinks such as "sport, energy or electrolyte" drinks and particulated drinks and shall include carbonated and non-carbonated varieties and concentrates, products based on fruit and vegetables juices, coffee, tea and herbal based drinks and shall conform to the following—

(a) any presentation by use of pictorials including fruit pictorials or words such as "contains fruit juice" on the label of a water-based flavoured drink shall contain not less than 5 per cent but not more than 10 per cent of the fruit juice;

(b) no water-based flavoured drink shall contain a declaration such as "Health Drink".

[L.N. 121/1980, s. 2, L.N. 105/2010, s. 2.]

PART XVI – TEA

## 241. Standard for tea

Black tea (generally known as tea) shall be the dried leaves, leaf buds and tender stems of *camellia* genus, suitable for making tea as a beverage for human consumption, produced by an acceptable process and shall conform to the following standard—

(a) a minimum of 32 per cent of water extract;

(b) between 4 and 8 per cent total ash;

(c) a maximum of 1.0 per cent of acid insoluble ash;

(d) a minimum of 45 per cent water soluble ash as percentage of total ash;

(e) between 1 and 3 per cent of alkalinity of water–soluble ash (as KOH); and

(f) a maximum of 16.5 per cent of crude fibre.

PART XVII – COFFEE

## 242. Standard for green coffee

Green coffee, raw coffee, or unroasted coffee shall be the seed of one or more of the various species of *coffea* freed from most of its spermoderm.

## 243. Standard for roasted coffee

Roasted coffee or coffee shall be roasted green coffee and shall have—

(a) not more than 6 per cent total ash; and

(b) not less than 25 and not more than 32 per cent of aqueous extract by the prescribed method.

### 244. Standard for instant or soluble coffee

Instant or soluble coffee shall be the free flowing soluble coffee powder derived by dehydration or aqueous extract of freshly roasted and ground coffee having the colour, taste and flavour characteristic of coffee and shall dissolve readily in boiling water with moderate stirring, and shall contain not more than 3.5 per cent moisture and 15.0 per cent total ash, and not less than 2.8 per cent caffeine content.

### 245. Restriction on sale of decaffeinated coffee

No person shall sell decaffeinated coffee unless the percentage of the caffeine content removed is stated on the label and the finished product contains no ingredient other than those normally present in coffee.

## PART XVIII – BAKING POWDER

### 246. Standard for baking powder

(1) Baking powder shall be a combination of sodium or potassium bicarbonate, an acid-reacting material, may contain starch or other neutral material, an anti-caking agent as prescribed in the Second Schedule and shall yield not less than 10.0 per cent of carbon dioxide as determined by the official method.

(2) For the purpose of paragraph (1), **"acid-reacting material"** means one or any combination of the following—

(a) lactic acid or its salts;

(b) tartaric acid or its salts;

(c) acid salts of phosphoric acid; and

(d) acid compounds of aluminium.

## PART XIX – GRAIN AND BAKERY PRODUCTS

### 247. Standard for flour and wholemeal atta

(1) Flour shall be the product prepared by grinding of cleaned milling grade wheat from which part of the outer layers of the grain has been removed, may contain malted wheat flour, malted barley flour in an amount not exceeding 1.0 per cent, moisture not exceeding 15 per cent and food additives the use and limits of which shall be as prescribed for this product in the Second Schedule.

(2) The flour shall, in addition to the requirements of paragraph (1), conform to natural ash content and sieving specification for the types specified below—

| *Type* | *Natural ash content* | *Sieving specification* |
|---|---|---|
| Patent flour ..... | 0.42 per cent maximum. | — |
| Mark one Atta..... | Not less than 0.70 per cent and not more than 1 per cent. | Not more than 0.5 per cent tails on No. 32 standard wire cloth sieve. |
| Wholemeal Atta or whole-meal flour ..... | Not less than 1.50 per cent and not more than 2.0 per cent. | — |
| Straight run flour (including bakers' flour and household flour) ..... | Not less than 0.48 per cent and not more than 0.60 per cent. | Not more than 0.5 per cent tails on No. 8 Nylon cloth sieve. |

(3) Selfraising flour shall be a thorough mixture of straight run flour and one or more of the acid reacting substances monocalcium phosphate, sodium acid phosphate and sodium aluminium phosphate, may contain common salt and shall evolve not less than 0.4 per cent carbon dioxide when tested by the prescribed method.

(4) The wheat products named in paragraphs (1) and (2) may be fortified with creta preparata conforming to standards stipulated for it in the British Pharmacopoeia in an amount not exceeding 280 grams for every 90 kilograms of the wheat products.

### 248. Standard for sooji or semolina

*Sooji* or Semolina shall be the product prepared from cleaned wheat by the process of grinding and bolting, shall have a natural ash content of not less than 0.48 per cent and not more than 0.80 per cent, and may have the sieving specifications which is in accordance with good manufacturing practices and customer demands.

### 249. Standard for enriched flour

(1) Enriched flour shall be flour to which has been added thiamine, riboflavin, niacin and iron in a harmless carrier and in such amounts that one kilogram of enriched flour shall contain—

(a) not less than 4.5 milligrams and not more than 5.5 milligrams of thiamine;

(b) not less than 2.7 milligrams and not more than 44.4 milligrams of riboflavin;

(c) not less than 35.5 milligrams and not more than 44.4 milligrams of niacin or niacinamide; and

(d) not less than 28.5 and not more than 36.5 milligrams of iron.

(2) Packaged wheat flour shall be fortified and conform to the flour fortification requirements specified in the Kenya Standard for fortified wheat flour KS EAS 767.

[L.N. 62/2012, s. 3, L.N. 157/2015, s. 2.]

### 250. Standard for crushed wheat or cracked wheat

Crushed wheat or cracked wheat shall be the product prepared by grinding cleaned milling grade wheat without removal of any part of the wheatgrain, with granularity according to good manufacturing practices and customer requirements, and shall have—

(a) not more than 15.5 per cent moisture; and

(b) not less than 1.6 and not more than 2.4 per cent natural ash content, on moisture-free basis.

### 251. Standard for corn starch

Corn starch shall be starch made from maize (zea mays L.) and shall contain—

(a) not less than 84 per cent starch;

(b) not more than 1 per cent total protein on dry basis;

(c) not more than 15 per cent moisture; and

(d) sulphurous acid as prescribed in the Second Schedule.

[L.N. 55/1979, Sch.]

### 252. Standard for rice

Rice shall be the dehulled or dehulled and polished seed of the rice plant, and may be coated with magnesium silicate and glucose.

### 253. Standard for maizemeal

(1) Maizemeal shall be the product prepared by grinding and bolting cleaned milling grades of maize and shall contain not more than 13.5 per cent moisture.

(2) Maizemeal shall, in addition to the requirements of paragraph (1), conform to the requirements of fibre, oil and sieving specification for the types specified below—

| *Type of Maizemeal* | *Fibre* | *Oil* | *Sieving specification* |
|---|---|---|---|
| Maizemeal (posho) | Not less than 1 per cent and not more than 3 per cent. | — | — |
| Fibrous maizemeal | Minimum of 3 per cent on moisture-free basis. | — | — |
| Grade I sifted maizemeal. | Not more than 0.7 per cent on moisture-free basis. | Not more than 3.5 per cent on moisture-free basis. | 98 per cent shall pass through a screen having aperture width of 1,000 microns. |
| Grade II sifted maizemeal. | Not less than 0.7 per cent and not more than 1.0 per cent on moisture-free basis. | Not more than 4.0 per cent on moisture-free basis. | 98 per cent shall pass through a screen having aperture width of 1,000 microns. |
| Grade III granulated maizemeal. | Not more than 2.5 per cent on moisture-free basis. | — | 95 per cent shall pass through a screen having aperture width of 1,000 microns. |
| Grade IV maizemeal | Not more than 3 per cent on moisture-free basis. | — | 90 per cent shall pass through a screen having aperture width of 1,000 microns. |
| Grade V fibrous meal | Minimum of 3 per cent on moisture-free basis, minimum | — | 90 per cent shall pass through a screen having aperture width of 1,000 microns. |

(3) Packaged dry milled maize products shall be fortified and conform to the flour fortification requirements specified in the Kenya Standard for fortified milled maize products KS EAS 768.

(4) The Minister may, from time to time, amend paragraph (3).

[L.N. 62/2012, s. 4, L.N. 157/2015, s.3.]

### 254. Minimum amount of egg yolk solid specified in egg macaroni, etc.

No person shall sell macaroni, spaghetti, noodles or similar alimentary pastes as egg macaroni, egg spaghetti, egg noodles or egg alimentary pastes respectively unless they contain not less than 4 per cent egg yolk solids derived from whole egg, dried egg, frozen egg or frozen egg yolk respectively.

### 255. Standard for white bread

White bread shall be the product made by baking fermented dough obtained from patent flour or bakers' flour and yeast, shall contain not more than 0.3 per cent of fibre calculated on moisture-free basis and may contain the following ingredients—

(a) edible common salt;

(b) edible oils and fats;

(c) milk or milk products;

(d) sugars;

(e) enzymes and preparations containing enzymes;

(f) soya bean flour, as an improver, not exceeding two parts by weight for every hundred parts by weight of flour;

(g) poppy seeds, not exceeding two parts by weight for every hundred parts by weight of flour;

(h) caraway seeds, not exceeding two parts by weight for every hundred parts by weight of flour;

(i) cracked wheat, not exceeding two parts by weight for every hundred parts by weight of flour;

(j) oatmeal or oat grain, not exceeding two parts by weight for every hundred parts by weight of flour;

(k) yeast stimulating preparation containing ammonium chloride and calcium sulphate and dicalcium phosphate such that inorganic additives shall individually or severally not exceed 0.25 per cent part for every hundred parts of weight of flour;

(l) propionic acid and calcium or sodium propionate not exceeding 0.3 part for every hundred parts of flour used;

(m) vinegar or acetic acid; and

(n) other food additives as prescribed in the Second Schedule for bread.

### 256. Standard for brown bread

Brown bread shall conform to all the requirements of white bread except that it shall have not less than 0.6 per cent of fibre on moisture-free basis and in regard to the types of flour for use in the making of the dough.

### 257. Standard for speciality bread

(1) Enriched bread shall be bread containing not less than 3 per cent of added edible fat or alternatively not less than 2 per cent of added edible fat together with one-half per cent of glycerol monostearate calculated in each case on the weight of the flour.

(2) Milk bread shall be bread containing not less than 3.6 per cent by weight of whole milk solids or skimmed milk solids calculated on the weight of the loaf.

(3) Wheat germ bread shall be the bread containing not less than 10 per cent by weight of added processed wheat germ calculated on the dry basis of the bread; and "wheat germ" for the purpose of this paragraph means a product of wheat milling containing not less than 23 per cent protein and not less than 6.5 per cent oil.

(4) Gluten bread shall be bread containing added gluten such that it shall have not less than 16 per cent and not more than 22 per cent of protein calculated on the dry weight of bread.

(5) High protein bread shall be bread containing 22 per cent or more of protein calculated on the dry weight of the bread.

(6) Fruit bread shall be bread made from dough which contains not less than 6 per cent of added fruit in the form of sultanas, currants, fruit peels, or any combination of these ingredients, calculated on the weight of the flour used.

(7) Malt bread shall be bread made from dough which contains not less than 6 per cent of added malt products calculated on the weight of the flour used.

## PART XX – FATS AND OILS

### 258. General standard for vegetable fats and oils

(1) Vegetable fats and oils shall be fats and oils obtained entirely from the botanical source after which they are named, shall be free from foreign and rancid odour and taste, may contain Class IV preservatives, antioxidants, antifoaming agents, a crystallization inhibitor as prescribed in the Second Schedule, colours as prescribed in the Second Schedule for the purpose of standardizing colour, flavours for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour, provided the added colour or flavour shall not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value.

(2) Vegetable fats and oils shall be fortified with vitamin A in accordance with Kenya Standard for fortified fats and oils KS EAS 769.

[L.N. 62/2012, s. 5, L.N 157/2015, s. 4.]

### 259. Standard for animal fats and oils

Animal fats and oils shall be fats and oils obtained entirely from animals healthy at the time of slaughter and fit for human consumption, shall be free from foreign and rancid odour and taste, and may contain Class IV preservatives and antioxidants as prescribed in the Second Schedule.

### 260. Standard for olive oil

Olive oil shall be the oil derived from the fruit of the olive tree (*Olea europaea* L.) and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.910 and not more than 0.916;

(b) a refractive index (20°C.) of not less than 1.468 and not more than 1.471;

(c) an iodine value (*Wijs*) of not less than 75 and not more than 94;

(d) a saponification value of not less than 184 and not more than 196; and

(e) an acid value of not more than 7 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 15 g./kg.

### 261. Standard for cotton seed oil

Cotton seed oil shall be the oil derived from the seeds of various cultivated species of cotton (*Gossypium*), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.918 and not more than 0.926;

(b) a refractive index (40°C.) of not less than 1.458 and not more than 1.466;

(c) an iodine value (*Wijs*) of not less than 99 and not more than 119;

(d) a saponification value of not less than 189 and not more than 198;

(e) an acid value of not more than 0.6 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 15 g./kg.

### 262. Standard for maize oil

Maize oil or corn oil shall be the oil derived from maize germ (the embryos of *Zea mays* L.), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.917 and not more than 0.925;

(b) a refractive index (40°C.) of not less than 1.465 and not more than 1.468;

(c) a saponification value of not less than 187 and not more than 195;

(d) an iodine value (*Wijs*) of not less than 103 and not more than 128;

(e) an acid value of not more than 4 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 28 g./kg.

### 263. Standard for groundnut oil

Groundnut oil, peanut oil or arachis oil shall be the oil derived from groundnuts (the seeds of *arachis hypogaea* L.), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.914 and not more than 0.917;

(b) a refractive index (40°C.) of not less than 1.460 and not more than 1.465;

(c) a saponification value of not less than 187 and not more than 196;

(d) an iodine value (*Wijs*) of not less than 80 and not more than 106;

(e) an acid value of not more than 4 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 10 g./kg.

### 264. Standard for soya bean oil

Soya bean oil or soy bean oil shall be the oil derived from soya beans (the seeds of *Glycine max* (L) Merr.), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.919 and not more than 0.925;

(b) a refractive index (40°C.) of not less than 1.466 and not more than 1.470;

(c) a saponification value of not less than 189 and not more than 195;

(d) an iodine value (*Wijs*) of not less than 120 and not more than 143;

(e) an acid value of not more than 0.6 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 15 g./kg.

### 265. Standard for sunflower seed oil

Sunflower seed oil or sunflower oil shall be the oil derived from sunflower seeds (*Helianthus annus* L.), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.918 and not more than 0.923;

(b) a refractive index (40°C.) of not less than 1.467 and not more than 1.469;

(c) a saponification value of not less than 188 and not more than 194;

(d) an iodine value (*Wijs*) of not less than 110 and not more than 143;

(e) an acid value of not more than 4 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 16 g./kg.

### 266. Standard for coconut oil

Coconut oil shall be the oil derived from the coconut (*Cocoa nucifera*), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.917 and not more than 0.919;

(b) a refractive index (40°C.) of not less than 1.448 and not more than 1.449;

(c) a saponification value of not less than 248 and not more than 264;

(d) an iodine value (*Wijs*) of not less than 7 and not more than 11;

(e) an acid value of not more than 14.1 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 8 g./kg.

### 267. Standard for sesame seed oil

Sesame seed oil, sesame oil, gingelly oil, benne oil, bene oil, till oil, or tillie oil shall be the oil derived from sesame seeds (*Sesamum indicum* L.), and shall have—

(a) a specific gravity (20°C./20°C.) of not less than 0.915 and not more than 0.923;

(b) a refractive index (40°C.) of not less than 1.465 and not more than 1.469;

(c) a saponification value of not less than 187 and not more than 195;

(d) an iodine value (*Wijs*) of not less than 104 and not more than 120;

(e) an acid value of not more than 4 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 20 g./kg.

### 268. Standard for refined vegetable oil

Refined vegetable oil shall have—

(a) an acid value of not more than 0.6 milligrams KOH/g.; and

(b) a peroxide value of not more than 10 milliequivalents peroxide oxygen per gram.

### 269. Standard for shortening

Shortening, other than butter or lard, shall be the semi-solid food prepared from fats, oils, or a combination of fats and oils, may be processed by hydrogenation and may contain food colour, Class IV preservatives, an anti-foaming agent, stearyl monoglyceridyl citrate and other emulsifying agents, the use and limits of which shall be as prescribed in the Second Schedule.

### 270. Standard for lard

Lard shall be the rendered fat from fresh, clean, sound fatty tissues from swine (*Sus scrofa*) in good health at the time of slaughter and fit for human consumption, may contain refined lard, lard stearine and hydrogenated lard, a Class IV preservative and antioxidants, the use and limits of which shall be as prescribed in the Second Schedule, and shall have—

(a) a relative density (40°C./water at 20°C.) of not less than 0.896 and not more than 0.904;

(b) a refractive index at 40°C. of not less than 1.448 and not more than 1.460;

(c) a titre (°C.) of not less than 32 and not more than 45;

(d) a saponification value (milligram KOH per gram) of not less than 192 and not more than 203;

(e) an iodine value (*Wijs*) of not less than 45 and not more than 70;

(f) an acid value of not more than 1.3 mg. KOH/g.; and

(g) unsaponifiable matter of not more than 10 g./kg.

### 271. Standard for margarine

Margarine shall be a food in the form of a plastic or fluid emulsion of edible oils and fats, with water or skimmed milk or other substances, with or without the addition of colouring matter, may contain preservatives, antioxidants, emulsifying agents, the use and limits of which shall be as prescribed in the Second Schedule, vitamin A and D, and shall contain—

(a) not less than 80 per cent fat; and

(b) not more than 16 per cent water.

### 272. Standard for dripping

Dripping or edible tallow shall be the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine cattle (*Bos taurus*), and sheep (*Ovis aries*), in good health at the time of slaughter and fit for human consumption, may contain refined drippings, a Class IV preservative and antioxidants, the use and limits of which shall be as prescribed in the Second Schedule, and shall have—

(a) a relative density (40°C./water at 20°C.) of not less than 0.893 and not more than 0.904;

(b) a refractive index at 40°C. of not less than 1.448 and not more than 1.460;

(c) a titre (°C.) of not less than 40 and not more than 49;

(d) an iodine value (*Wijs*) of not less than 32 and not more than 50; and

(e) unsaponifiable matter of not more than 12 g./kg.; and

(f) acid value of not more than 2.5 mg. KOH/g.

PART XXI – SPICES, DRESSINGS AND SEASONINGS

### 273. Standard for cloves

Cloves, whole or ground, shall be the dried flavour buds of the clove plant, *Eugenia caryophyllata* Thumb, and shall contain—

(a) not more than—

(i) 5 per cent clove stems;

(ii) 8 per cent total ash;

(iii) 0.5 per cent ash insoluble in hydrochloric acid;

(iv) 10 per cent crude fibre; and

(b) not less than 15 per cent volatile ether extract.

### 274. Standard for ginger

Ginger, whole or ground, shall be the washed and dried or decorticated and dried rhizome of the ginger plant, *Zingiber officinale* Roscoe, and shall contain—

(a) not more than 12 per cent moisture;

(b) on the dry basis, not less than—

(i) 11.4 per cent cold water extractive as determined by the official method; and

(ii) 1.9 per cent ash soluble in water; and

(c) may contain not more than—

(i) 9 per cent crude fibre;

(ii) 1.1 per cent calcium, calculated as calcium oxide;

(iii) 8.0 per cent total ash; and

(iv) 2.3 per cent ash insoluble in hydrochloric acid.

### 275. Standard for mustard

Mustard, mustard powder or ground mustard shall be the powder made from mustard seed with the hulls largely removed, from which a portion of the fixed oil may be removed, and shall contain—

(a) not more than 1.5 per cent starch;

(b) not more than 8.0 per cent ash, on the oil free basis; and

(c) shall yield not less than 0.4 per cent volatile mustard oil as determined by the official method.

### 276. Standard for allspice or pimento

Allspice or pimento, whole or ground, shall be the dried, nearly ripe fruit of the pimento tree, *Pimenta dioica* L., Merrill, and shall contain not more than—

(a) 27.5 per cent crude fibre;

(b) 4.5 per cent total ash; and

(c) 0.4 per cent ash insoluble in hydrochloric acid.

### 277. Standard for cinnamon

Cinnamon or cassia, whole or ground, shall be the dried bark of cultivated varieties of *Cinnamomum zeylanicum* Nees, or *C. cassia* L., from which the outer layers may have been removed, and shall contain not more than—

(a) 5.0 per cent ash; and

(b) 2.0 per cent ash insoluble in hydrochloric acid.

### 278. Standard for Ceylon cinnamon

Ceylon cinnamon shall be whole cinnamon obtained exclusively from *Cinnamomum zeylanicum* Nees.

### 279. Standard for mace

Mace, whole or ground, shall be the dried arillus of *Myristica fragrans* Houttyn, and shall contain not more than—

(a) 7.0 per cent crude fibre;

(b) 3.0 per cent total ash;

(c) 0.5 per cent ash insoluble in hydrochloric acid;

(d) non-volatile ethyl ether extract, obtained after extraction of mace with petroleum ethershall not exceed 5.0 per cent; and

(e) 33 per cent non-volatile extracts with petroleum ether and ethyl ether.

### 280. Standard for nutmeg

Nutmeg, whole or ground, shall be the dried seed of *Myristica fragrans* Houttyn, may have a thin coating of lime, shall contain not less than 25.0 per cent non-volatile ether extract and shall contain not more than—

(a) 5.0 per cent total ash; and

(b) 0.5 per cent ash insoluble in hydrochloric acid.

### 281. Standard for black pepper

Black pepper, whole or ground, shall be the dried, whole berry of *Piper nigrum* L., and shall contain not more than—

(a) 8.0 per cent total ash; and

(b) 1.4 per cent ash insoluble in hydrochloric acid.

### 282. Standard for white pepper

White pepper, whole or ground, shall be the dried mature berry of *Piper nigrum* L., from which the outer coating of pericarp has been removed, and shall contain not more than—

(a) 6.0 per cent crude fibre;

(b) 4.0 per cent total ash; and

(c) 0.2 per cent ash insoluble in hydrochloric acid.

### 283. Standard for cayenne pepper

Cayenne pepper or cayenne or chillies, whole or ground, shall be the dried, ripe fruit of *Capsicum frutescens* L.*, Capsicum baccatum* L., or other small-fruited species of *Capsicum*, and shall contain—

(a) not more than—

(i) 28 per cent crude fibre;

(ii) 8.0 per cent total ash;

(iii) 1.25 per cent ash insoluble in hydrochloric acid; and

(b) not less than 15.0 per cent non-volatile ether extract.

### 284. Standard for turmeric

Turmeric, whole or ground, shall be the dried rhizome of *Curcuma longa* L.

### 285. Standard for sage

Sage, whole or ground, shall be the dried leaves of *Slavia officinalis* L., and shall contain not more than 12.0 per cent stems (excluding peticles) and other foreign material.

### 286. Standard for thyme

Thyme, whole or ground, shall be the dried leaves and flowering tops of *Thyme vulgaris* L., and shall contain not more than—

(a) 12.0 per cent total ash;

(b) 4.0 per cent ash insoluble in hydrochloric acid.

### 287. Standard for caraway seed

Caraway seed shall be the dried fruit of *Carum carvi* L., and shall contain not more than—

(a) 8.0 per cent total ash; and

(b) 1.5 per cent ash insoluble in hydrochloric acid.

### 288. Standard for cardamom

Cardamom shall be the dried seed of *Elettaria cardamomum* L., and shall contain not more than—

(a) 8.0 per cent total ash; and

(b) 3.0 per cent ash insoluble in hydrochloric acid.

### 289. Standard for celery seed

Celery seed shall be the dried fruit of *Apium graveolens* L., and shall contain not more than—

(a) 10.0 per cent total ash; and

(b) 2.0 per cent ash insoluble in hydrochloric acid.

### 290. Standard for coriander seed

Coriander seed shall be the dried fruit of *Coriandrum sativum* L., and shall contain not more than—

(a) 7.0 per cent total ash; and

(b) 1.5 per cent ash insoluble in hydrochloric acid.

### 291. Standard for dill seed

Dill seed shall be the dried fruit of *Anethum graveolens* L., and shall contain not more than—

(a) 10.0 per cent total ash; and

(b) 3.0 per cent ash insoluble in hydrochloric acid.

### 292. Standard for mustard seed

Mustard seed shall be the seed of *Brassica bois, B. hirta Moench, B. nigra* (L.) Koch, *B. juncea* (L.) Czern, or seed of species closely related to *B. nigra* and *B. juncea*, and shall contain—

(a) not more than 1.5 per cent ash insoluble in hydrochloric acid; and

(b) not more than 8.0 per cent total ash, on the oil-free basis.

### 293. Standard for marjoram

Marjoram, whole or ground, shall be the dried leaves of *Majorana hortensis* Moench, may contain a small proportion of the flowering tops of the marjoram plant, and shall contain not more than—

(a) 10.0 per cent stems and foreign material;

(b) 16.0 per cent total ash; and

(c) 4.5 per cent ash insoluble in hydrochloric acid.

### 294. Standard for curry powder

Curry powder shall be any combination of turmeric with spices and seasoning and shall contain not more than 5.0 per cent salt and may contain starch and farinaceous matter up to 15.0 per cent.

### 295. Standard for mayonnaise

Mayonnaise, mayonnaise dressing or mayonnaise salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk, in liquid, frozen or dried form, and vinegar or lemon juice, which shall contain not less than 65.0 per cent edible vegetable oil and may contain—

(a) water;

(b) salt;

(c) a sweetening agent;

(d) spice or other seasoning except turmeric or saffron;

(e) citric, tartaric or lactic acid as prescribed in the Second Schedule; and

(f) a sequestering agent as prescribed in the Second Schedule.

### 296. Standard for French dressing

French dressing shall be a combination of edible vegetable oil, and vinegar or lemon juice, which shall contain not less than 35.0 per cent vegetable oil, and may contain—

(a) water;

(b) salt;

(c) a sweetening agent;

(d) spice, tomato or other seasoning;

(e) an emulsifying agent as prescribed in the Second Schedule; and

(f) whole egg or egg yolk, in liquid, frozen or dried form;

(g) citric, tartaric, or lactic acid as prescribed in the Second Schedule; and

(h) a sequestering agent as prescribed in the Second Schedule.

### 297. Standard for salad dressing

Salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk, in liquid, frozen or dried form, vinegar or lemon juice, and cereal, and shall contain not less than 35 per cent edible vegetable oil, and may contain—

(a) water;

(b) salt;

(c) a sweetening agent;

(d) spice or other seasoning;

(e) an emulsifying agent as prescribed in the Second Schedule;

(f) citric, tartaric or lactic acid as prescribed in the Second Schedule; and

(g) a sequestering agent as prescribed in the Second Schedule.

PART XXII – SALT

### 298. Standard for salt

Salt shall be crystalline sodium chloride and shall contain not less than 97.0 per cent of sodium chloride on moisture-free basis and not more than 0.2 per cent of matter insoluble in water.

### 299. Standard for table salt or salt for general household use

Table salt or salt for general household use shall contain a minimum of 50 mg. and a maximum of 84 mg. per kilogram of potassium iodate, the presence of which shall be declared on the label, and may contain harmless anticaking agents to secure free running properties as prescribed in the Second Schedule.

[L.N. 516/1988, s. 2, L.N. 154/2009, s. 2.]

**300.** Revoked by L.N. 189/1988, s. 2

PART XXIII – VINEGAR

### 301. Standard for vinegar

Vinegar shall be the liquid obtained by the acetous fermentation of an alcoholic liquid and shall contain not less than 4.0 per cent or more than 12.3 per cent acetic acid.

### 302. Mode of reference to the strength of vinegar

If any reference is made by any statement, mark or device to the strength of a vinegar, the label shall carry a statement of the strength of the vinegar declared in per cent acetic acid.

### 303. Standard for wine vinegar

Wine vinegar shall be vinegar made from wine and may contain caramel.

### 304. Standard for spirit vinegar, etc.

Spirit vinegar, alcohol vinegar, white vinegar, or grain vinegar shall be vinegar made from diluted distilled alcohol.

### 305. Standard for malt vinegar

Malt vinegar shall be vinegar from an infusion of malt, undistilled prior to acetous fermentation, which may contain other cereals or caramel, and shall contain, in 100 millilitres measured at a temperature of 20°C., not less than—

(a) 1.8 grams of solids; and

(b) 0.2 gram of ash.

### 306. Standard for cider vinegar or apple vinegar

Cider vinegar or apple vinegar shall be vinegar made from the liquid expressed from apples and may contain caramel.

### 307. Standard for imitation vinegar or vinegar substitute

Imitation vinegar or vinegar substitute means the product prepared by diluting acetic acid, conforming to the British Pharmacopoeia, with water, shall contain not less than 4 grams of acetic acid per 100 millilitres measured at 20°C., and may contain caramel.

### 308. Labelling of imitation vinegar or vinegar substitute

Imitation vinegar or vinegar substitute shall be distinctly labelled "IMITATION VINEGAR —PREPARED FROM ACETIC ACID" or "VINEGAR SUBSTITUTE—PREPARED FROM ACETIC ACID", all letters being of the same size.

## PART XXIV – COCOA PRODUCTS

### 309. Standard for cacao beans

Cacao beans or cocoa beans shall be the seeds of the cacao tree, *Theobroma cacao* L., or a closely related species.

### 310. Standard for cacao nibs

Cacao nibs, cocoa nibs or cracked cocoa shall be the product prepared by heating and cracking cleaned, dried or cured cacao beans and removing the shell therefrom, and shall contain—

(a) not more than 4.0 per cent cacao shell calculated on the fat-free dry matter; and

(b) not more than 0.3 per cent ash insoluble in hydrochloric acid calculated on the fat-free dry matter.

### 311. Standard for chocolate

Chocolate, bitter chocolate or chocolate liquor shall be the product obtained by grinding cacao nibs, shall contain not less than 50 per cent cacao butter and on the dry and fat-free basis shall contain not more than—

(a) 7 per cent crude fibre;

(b) 8 per cent total ash; and

(c) 0.4 per cent ash insoluble in hydrochloric acid.

### 312. Ingredients for processing cacao products

Cacao products may be processed with hydroxides, carbonates, or bicarbonates of ammonium, sodium or potassium or hydroxides or carbonates of magnesium.

### 313. Restriction on the sale of cocoa products processed with hydroxides or carbonates of magnesium

No person shall sell a cocoa product that is processed with hydroxides or carbonates of magnesium unless—

(a) the main panel of the label carries, immediately preceding or following the name of the cocoa product, and without intervening written, printed or graphic matter; one of the following phrases: “Processed with Alkali”, “Processed with (a named alkali)” or “Alkali Treated”; and

(b) the total weight of such processing agents used with each one hundred parts by weight of cocoa nibs used in the preparation of such cocoa products is not greater in neutralizing value, calculated from the respective combining weights of such processing agents, than the neutralizing value of three parts by weight of anhydrous potassium carbonate.

### 314. Limits for ash for cocoa products processed with alkali

The ash limits provided for cocoa products in this Part may be increased for cacao products processed with alkali as provided in regulations 310 and 311 by the amount of ash from the processing agent used.

### 315. Standard for sweet chocolate

Sweet chocolate or sweet chocolate coating shall be chocolate mixed with sugar or with a combination of not less than 75 per cent sugar and not more than 25 per cent dextrose and—

(a) may contain cacao butter, spices, other flavouring material, and not more than a total of 0.5 per cent of emulsifying agents prescribed for this food in the Second Schedule in the finished product; and

(b) shall contain on the dry, sugar-free and fat-free basis, no greater proportion of crude fibre, total ash or ash insoluble in hydrochloric acid respectively than does chocolate on the dry, fat-free basis.

### 316. Standard for milk chocolate

Milk chocolate, sweet milk chocolate, milk chocolate coating or sweet milk chocolate coating shall be the cacao product obtained from chocolate by grinding with sugar or with a combination of not less than 75 per cent sugar and not more than 25 per cent dextrose and—

(a) may contain cacao butter, spices, other flavouring material and not more than a total of 0.5 per cent of emulsifying agents prescribed for these foods in the Second Schedule in the finished product; and

(b) shall contain in the finished product not less than 12 per cent milk solids which shall be in the proportions that are normal to whole milk.

### 317. Standard for cocoa

Cocoa or powdered cocoa shall be chocolate from which part of the cacao butter has been removed and—

(a) may contain spices, flavouring materials, and not more than a total of 0.5 per cent of emulsifying agents prescribed for this food in the Second Schedule in the finished product;

(b) shall contain, on the dry, fat-free basis, no greater proportion of crude fibre, total ash or ash insoluble in hydrochloric acid respectively than does chocolate on the dry, fat-free basis;

(c) if it contains 22 per cent or more cacao butter, may be designated breakfast cocoa; and

(d) if it contains less than 8 per cent cacao butter, shall be designated low fat cocoa.

### 318. Standard for cocoa butter

Cocoa butter or cacao butter shall be fat from sound cacao beans, obtained either before or after roasting, shall be free from foreign odour and taste and shall have—

(a) a refractive index (40°C.) of not less than 1.456 and not more than 1.459;

(b) a saponification value of not less than 188 and not more than 198;

(c) an iodine value (*Wijs*) of not less than 33 and not more than 42; and

(d) maximum free fatty acids (expressed as percentage oleic acid) 1.75.

**318A.** Where no specifications are set out in any part of these regulations for the fortification of any food articles, but specifications have been established by the joint Food and Agricultural Organisation and World Health Organization *Codex Alimentarius Commission* the Specifications of the Codex Alimentarius Commission shall apply.

[L.N. 62/2012, s. 6, Corr. No. 50/2013.]

**318B.** Labeling of fortified products shall be done in accordance with the relevant Kenyan Standard relating to nutrition.

[L.N. 62/2012, s. 6, Corr. No. 50/2013.]

PART XXV – OFFENCES AND PENALTY

### 319. Offences and Penalties

*Deleted by L.N. 157/2015 s.5*

FIRST SCHEDULE

[Regulations 2 and 11, L.N. 37/1999, s. 4.]

COMMON NAMES AND ACCEPTABLE COMMON NAMES OF CERTAIN FOODS FOR PURPOSE OF REGULATION 4(B)(IV)

PART I – COMMON NAMES

| *Column 1* | *Column 2* |
|---|---|
| *Item No.* | *Name* |
| 1 | (Naming the flavour) extract, (naming the flavour) essence. |
| 2 | Artificial (naming the flavour) extract, artificial (naming the flavour) essence, imitation (naming the flavour) extract or imitation (naming the flavour) essence. |
| 3 | (Naming the flavour) flavour. |

FIRST SCHEDULE—*continued*

| *Column 1* *Item No.* | *Column 2* *Name* |
|---|---|
| 4 | Artificial (naming the flavour) flavour. |
| 5 | (Naming the fruit) extract naturally fortified, (naming the fruit) essence naturally fortified, (naming the fruit) flavour naturally fortified. |
| 6 | Almond essence, almond extract, almond flavour. |
| 7 | Anise essence, anise extract, anise flavour. |
| 8 | Celery seed essence, celery seed extract, celery seed flavour. |
| 9 | Cassia essence, cassia extract, cassia cinnamon essence, cassia cinnamon extract, cassia flavour, cassia cinnamon flavour. |
| 10 | Ceylon cinnamon essence, Ceylon cinnamon extract, Ceylon cinnamon flavour. |
| 11 | Clove essence, clove extract, clove flavour. |
| 12 | Ginger essence, ginger extract, ginger flavour. |
| 13 | Lemon essence, lemon extract, lemon flavour. |
| 14 | Nutmeg essence, nutmeg extract, nutmeg flavour. |
| 15 | Orange essence, orange extract, orange flavour. |
| 16 | Peppermint essence, peppermint extract, peppermint flavour. |
| 17 | Rose essence, rose extract, rose flavour. |
| 18 | Savoury essence, savoury extract, savoury flavour. |
| 19 | Spearmint essence, spearmint extract or spearmint flavour. |
| 20 | Sweet basil essence, sweet basil extract or sweet basil flavour. |
| 21 | Sweet marjoram essence, sweet marjoram extract, sweet marjoram flavour, marjoram essence, marjoram extract or marjoram flavour. |
| 22 | Thyme essence, thyme extract, thyme flavour. |
| 23 | Vanilla essence, vanilla extract, vanilla flavour. |
| 24 | Wintergreen essence, wintergreen extract, wintergreen flavour. |
| 25 | Sugar. |
| 26 | Liquid sugar. |
| 27 | Invert sugar. |
| 28 | Liquid invert sugar. |
| 29 | Icing sugar, powdered sugar. |
| 30 | Brown sugar, yellow sugar or golden sugar. |
| 31 | Refined sugar syrup, refiner's syrup or golden syrup. |
| 32 | Dextrose, dextrose monohydrate. |
| 33 | Liquid glucose, glucose syrup. |
| 34 | Glucose solids. |
| 35 | Syrup of a named source of glucose. |
| 36 | Honey. |
| 37 | Meat. |
| 38 | Meat products. |
| 39 | Prepared meat, prepared meat products. |
| 40 | Minced beef, ground beef. |
| 41 | Preserved meat, preserved meat products. |
| 42 | Sausage or sausage meat. |
| 43 | Potted meat, meat paste, meat spread. |
| 44 | Potted meat product, meat product paste, meat product spread. |
| 45 | Meat loaf, meat roll, meat lunch, luncheon meat. |

FIRST SCHEDULE—*continued*

| *Column 1* *Item No.* | *Column 2* *Name* |
|---|---|
| 46 | Meat product loaf, meat and meat product loaf. |
| 47 | Meat pie. |
| 48 | Edible bonemeal. |
| 49 | Gelatine, edible gelatine. |
| 50 | Poultry. |
| 51 | Poultry meat. |
| 52 | Poultry meat products. |
| 53 | Giblets. |
| 54 | Prepared poultry meat. |
| 55 | Preserved poultry meat, preserved poultry meat products. |
| 56 | Canned (naming the poultry). |
| 57 | Boneless (naming the poultry). |
| 58 | Liquid, dried or frozen whole egg, egg-yolk, egg-white, egg-albumen. |
| 59 | Fish. |
| 60 | Fish meat. |
| 61 | Prepared fish meat. |
| 62 | Fish binder. |
| 63 | Preserved fish or preserved fish meat. |
| 64 | Shellfish. |
| 65 | Shucked oyster. |
| 66 | Milk, whole milk. |
| 67 | Pasteurized milk. |
| 68 | Ultra high temperature heat treated milk, U.H.T. milk. |
| 69 | Reduced fat milk. |
| 70 | Skimmed milk, skim milk. |
| 71 | Evaporated milk, sweetened condensed milk. |
| 72 | Evaporated skimmed milk, evaporated skim milk, unsweetened condensed skimmed milk. |
| 73 | Sweetened condensed milk, condensed milk. |
| 74 | Skimmed sweetened condensed milk, skim sweetened condensed milk. |
| 75 | Whole milk powder, dried full cream milk, full cream milk powder, dry whole milk, powdered milk, powdered whole milk. |
| 76 | Skimmed milk powder, skim milk powder, skimmilk powder, dry skim milk, dry skimmilk, powdered skim milk, powdered skimmilk, skimmed milk powder, non-fat dry milk, dried skim milk. |
| 77 | Flavoured milk. |
| 78 | Flavoured skim milk. |
| 79 | Chocolate drink. |
| 80 | Cheese. |
| 81 | Cheddar cheese. |
| 82 | Skim milk cheese. |
| 83 | Cream cheese. |
| 84 | Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread. |
| 85 | Skim milk process cheese, skim milk processed cheese. |

FIRST SCHEDULE—*continued*

| *Column 1* *Item No.* | *Column 2* *Name* |
|---|---|
| 86 | Cottage cheese. |
| 87 | Cream cottage cheese. |
| 88 | Butter. |
| 89 | Ghee, butter oil. |
| 90 | Cream, heavy cream, medium cream, light cream. |
| 91 | Ice-cream. |
| 92 | Dairy whip. |
| 93 | Milk ice. |
| 94 | Ice confection. |
| 95 | Yoghurt. |
| 96 | Canned vegetables of a given name. |
| 97 | Frozen vegetables of a given name. |
| 98 | Canned tomatoes. |
| 99 | Tomato juice. |
| 100 | Tomato paste. |
| 101 | Concentrated tomato paste. |
| 102 | Tomato pulp, tomato juice. |
| 103 | Tomato catsup, catsup, ketchup, tomato sauce. |
| 104 | Pickles, relishes. |
| 105 | Olives. |
| 106 | Canned fruit of a given name. |
| 107 | Frozen fruit of a given name. |
| 108 | (Naming the fruit) juice. |
| 109 | Carbonated (naming the fruit) juice, sparkling (naming the fruit) juice. |
| 110 | Concentrate juice of a named fruit. |
| 111 | Jam of a named fruit. |
| 112 | Jelly of a named fruit. |
| 113 | Mincemeat. |
| 114 | Whisky. |
| 115 | Scotch whisky. |
| 116 | Irish whiskey. |
| 117 | Canadian whisky, Canadian rye whisky, rye whisky. |
| 118 | Rum. |
| 119 | Gin. |
| 120 | Dry gin. |
| 121 | Brandy. |
| 122 | Cognac brandy, Cognac. |
| 123 | Armagnac brandy, Armagnac. |
| 124 | Imported brandy. |
| 125 | Brandy of a named fruit. |
| 126 | Liqueurs or alcoholic cordials. |
| 127 | Vodka. |
| 128 | Wine. |
| 129 | Wine of a named fruit. |

FIRST SCHEDULE—*continued*

| *Column 1* *Item No.* | *Column 2* *Name* |
|---|---|
| 130 | Vermouth, (naming the fruit) wine. |
| 131 | Cider. |
| 132 | Beer, ale, stout, porter, lager beer, black beer. |
| 133 | Opaque beer. |
| 134 | Black tea, tea. |
| 135 | Green coffee, raw coffee, unroasted coffee. |
| 136 | Roasted coffee, coffee. |
| 137 | Instant coffee, soluble coffee. |
| 138 | Decaffeinated coffee. |
| 139 | Baking powder. |
| 140 | Flour. |
| 141 | Patent flour. |
| 142 | Mark one atta. |
| 143 | Wholemeal atta, whole flour. |
| 144 | Straight run flour. |
| 145 | Bakers' flour. |
| 146 | Household flour. |
| 147 | Self-raising flour. |
| 148 | *Sooji* or semolina. |
| 149 | Enriched flour. |
| 150 | Crushed wheat or cracked wheat. |
| 151 | Corn starch. |
| 152 | Rice. |
| 153 | Maize meal (posho). |
| 154 | Fibrous maizemeal. |
| 155 | Grade I sifted maizemeal. |
| 156 | Grade II sifted maizemeal. |
| 157 | Grade III granulated maizemeal. |
| 158 | Grade IV maizemeal. |
| 159 | Grade V fibrous meal. |
| 160 | White bread. |
| 161 | Brown bread. |
| 162 | Enriched bread. |
| [I: 163 | Wheat germ bread. |
| 164 | Milk bread. |
| 165 | Gluten. |
| 166 | High protein bread. |
| 167 | Fruit bread. |
| 168 | Malt bread. |
| 169 | Olive oil. |

FIRST SCHEDULE—*continued*

| *Column 1* *Item No.* | *Column 2* *Name* |
|---|---|
| 174 | Sunflower seed oil, sunflower oil. |
| 175 | Coconut oil. |
| 176 | Refined (naming the vegetable oil). |
| 177 | Sesame seed oil, sesame oil, gingelly oil, benne oil, bene till oil, till oil, tillie oil. |
| 178 | Shortening. |
| 179 | Lard. |
| 180 | Margarine. |
| 181 | Dripping, edible tallow. |
| 182 | Cloves. |
| 183 | Ginger. |
| 184 | Mustard, mustard powder, ground mustard. |
| 185 | Marjoram. |
| 186 | Curry powder. |
| 187 | Mayonnaise, mayonnaise dressing, mayonnaise salad dressing. |
| 188 | French dressing. |
| 189 | Salad dressing. |
| 190 | Salt. |
| 191 | Table salt. |
| 192 | Vinegar. |
| 193 | Wine vinegar. |
| 194 | Spirit vinegar, alcohol vinegar, white vinegar, grain vinegar. |
| 195 | Malt vinegar. |
| 196 | Cider vinegar, apple vinegar. |
| 197 | Imitation vinegar, vinegar substitute. |
| 198 | Cacao beans, cocoa beans. |
| 199 | Cacao nibs, cocoa nibs, cracked cocoa. |
| 200 | Chocolate, bitter chocolate, chocolate liquor. |
| 201 | Sweet chocolate, sweet chocolate coating. |
| 202 | Milk chocolate, sweet milk chocolate, milk chocolate coating, sweet milk chocolate coating. |
| 203 | Cocoa, powdered cocoa, cacao, powdered cacao. |
| 204 | Cocoa butter, cacao butter. |
| 205 | Dried skimmed milk powder with non-milk fat. |

PART II

| *Column 1* *Item No.* | *Column 2* *Common Name* | *Column 3* *Foods* |
|---|---|---|
| 1 | Vegetable gum. | One or more of acacia gum, agar, algin, carob bean gum, carageenan, guar gum, karaya gum, locust bean gum, cat gum, pectin, propylene glycol alignate, tragacanth gum. |
| 2 | Animal fat or oil. | One or more animal fats or oils. |
| 3 | Vegetable oil or vegetable fat. | One or more vegetable oils or fats. |
| 4 | Marine oil. | One or more marine oils. |

FIRST SCHEDULE—*continued*

| *Column 1* | *Column 2* | *Column 3* |
|---|---|---|
| *Item No.* | *Common Name* | *Foods* |
| 5 | Bleaching, maturing or dough conditioning agent. | One or more of the food additives listed in Table II in the Second Schedule. |
| 6 | Yeast food. | One or more of the food additives listed in Table XIV in the Second Schedule. |
| 7 | Glazing or polishing agent. | One or more of the food additives listed in Table VII in the Second Schedule. |
| 8 | Colour. | One or more of the colours listed in Table III in the Second Schedule. |
| 9 | Flavour. | One or more of the natural flavours. |
| 10 | Artificial flavour. | One or more of the artificial flavours. |
| 11 | Spices or seasoning. | One or more of the spices or seasonings. |
| 12 | Leavening agent. | One or more of the leavening agents. |
| 13 | Herb. | One or more of the herbs. |
| 14 | Starch. | One or more of the starches except modified starches. |
| 15 | Anti-caking agent. | One or more of the food additives listed in Table I in the Second Schedule. |
| 16 | Antioxidant. | One or more of the permitted antioxidants. |
| 17 | Emulsifier. | One or more of the food additives listed in Table IV in the Second Schedule. |
| 18 | Stabilizer. | One or more of the additives listed in Table IV in the Second Schedule. |
| 19 | Thickening agents (including modified starches). | One or more of the food additives listed in Table IV in the Second Schedule |
| 20 | Firming agent. | One or more of the food additives listed in Table VI in the Second Schedule. |
| 21 | Sequestering agent. | One or more of the food additives listed in Table XII in the Second Schedule. |

## SECOND SCHEDULE

[L.N. 55/1979, Sch., L.N 296/1979, Sch., L.N. 206/1985, Sch., L.N. 37/1999, s. 5.]

| *Table No.* | *Title* |
|---|---|
| (i) | Food additives that may be used as anti-caking agents. |
| (ii) | Food additives that may be used as bleaching, maturing and dough conditioning agents. |
| (iii) | Food additives that may be used as colouring agents. |
| (iv) | Food additives that may be used as emulsifying, gelling, stabilising and thickening agents. |
| (v) | Food additives that may be used as food enzymes. |
| (vi) | Food additives that may be used as firming agents. |
| (vii) | Food additives that may be used as glazing and polishing agents. |
| (viii) | Miscellaneous food additives. |
| (ix) | Food additives that may be used as non-nutritive sweetening agents. |
| (x) | Food additives that may be used as pH adjusting agents, acid-reacting materials and water-correcting agents. |

SECOND SCHEDULE—*continued*

| | | |
|---|---|---|
| (xi) | (i) | Food additives that may be used as Class I preservative. |
| | (ii) | Food additives that may be used as class II preservative. |
| | (iii) | Food additives that may be used as class III preservative. |
| | (iv) | Food additives that may be used as class IV preservative. |
| (xii) | | Food additives that may be used as sequestering agents. |
| (xiii) | | Food additives that may be used as starch modifying agents. |
| (xiv) | | Food additives that may be used as yeast foods. |

SECOND SCHEDULE—*continued*

TABLE I

FOOD ADDITIVES THAT MAY BE USED AS ANTI-CAKING AGENTS

[Regulation 26.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium aluminium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice. |
| C.2 | Calcium phosphate, tribasic | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Dry cure<br>(4) Unstandardized dry mixes<br>(5) Oil soluble annatto<br>(6) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) Good manufacturing practice.<br>(5) Good manufacturing practice.<br>(6) If used either singly or in combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| C.3 | Calcium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Baking powder<br>(4) Dry cure<br>(5) Unstandardized dry mixes<br>(6) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) 5.0%.<br>(4) Good manufacturing practice.<br>(5) Good manufacturing practice.<br>(6) If used either singly or in combination with calcium phosphate tribasic, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |

SECOND SCHEDULE, TABLE I —*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.4 | Calcium stearate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice. |
| M.1 | Magnesium carbonate | (1) Salt (free-running) except when used in preparations of meat and meat products<br>(2) Flour salt; garlic salt; onion salt (except when used in preparations of meat and meat products)<br>(3) Unstandardized dry mixes (except when used in preparations of meat and meat products)<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| M.2 | Magnesium oxide | Unstandardized dry mixes (except when used in preparations of meat and meat products). | Good manufacturing practice. |
| M.3 | Magnesium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |

SECOND SCHEDULE, TABLE I—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.4 | Magnesium stearate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall exceed 1.5%. |
| P.1 | Propylene glycol | Salt (free-running) | 0.035%. |
| S.1 | Silicon dioxide | (1) Garlic salt; onion salt<br>(2) Celery salt; celery pepper<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 0.5%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| S.2 | Sodium aluminium silicate | (1) Salt (free-running)<br>(2) Icing sugar<br>(3) Dried egg products; flour salt; garlic salt; onion salt<br>(4) Unstandardized dry mixes | (1) 1.0%.<br>(2) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide the total shall not exceed 1.5%.<br>(3) 2.0%.<br>(4) Good manufacturing practice. |
| S.3 | Sodium ferrocyanide decahydrate | Salt (free-running) | 5p.p.m. calculated as anhydrous sodium ferrocyanide. |

SECOND SCHEDULE—*continued*

TABLE II

FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetone peroxide | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | *Alpha amylase bacillus subtilis* enzyme | (1) Bread<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ammonium persulphate | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized bakery foods | (1) 250 p.p.m.<br>(2) 100 p.p.m. of flour.<br>(3) Good manufacturing practice. |
| A.4 | Ascorbic acid | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) 200 p.p.m. of flour.<br>(2) 200 p.p.m. of flour. |
| A.5 | *Aspergillus flavus oryzae* enzyme | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.6 | *Aspergillus niger* enzyme | (1) Bread<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.7 | Azodicarbonamide | Bread; flour; whole wheat flour | 45 p.p.m. of flour. |
| B.1 | Benzoyl peroxide | Flour; whole wheat flour | 150 p.p.m. |
| C.1 | Calcium peroxide | (1) Bread<br>(2) Unstandardized bakery foods | (1) 100 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| C.2 | Calcium stearoyl-2-lactylate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of flour.<br>(2) 5,000 p.p.m. of flour. |

SECOND SCHEDULE, TABLE II—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.3 | Chlorine | Flour; whole wheat flour | Good manufacturing practice. |
| C.4 | Chlorine dioxide | Flour; whole wheat flour | Good manufacturing practice. |
| C.5 | 1–Cysteine (hydrochloride) | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) 90 p.p.m.<br>(2) Good manufacturing practice. |
| P.1 | Potassium bromate | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized bakery foods | (1) 50 p.p.m.<br>(2) 100 p.p.m. of flour.<br>(3) Good manufacturing practice. |
| P.2 | Potassium persulphate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 100 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| S.1 | Sodium stearoyl-2-lactylate | (1) Bread<br>(2) Unstandardized bakery foods; pancakes and pancake mixes; waffles and waffle mixes | (1) 5,000 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| S.2 | Sodium stearoyl fumarate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of flour.<br>(2) 5,000 p.p.m. of flour. |
| S.3 | Sodium sulphate | Biscuit dough | 500 p.p.m. calculated as sulphur dioxide. |

SECOND SCHEDULE—*continued*

TABLE III

FOOD ADDITIVES THAT MAY BE USED AS COLOURING AGENTS

[L.N. 37/1999, s. 5.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| 1 | Alkanet, annatto, beet red, carbon black, β-carotene, charcoal, chlorophyll, chlorophyll copper complex, cochineal, iron oxide, metallic aluminium, metallic silver, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potassium chlorophyllin copper, titanium dioxide, turmeric, xanthopyll; or their colouring principles whether isolated from natural sources or produced synthetically ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; liquid, dried or frozen whole egg and egg-yolk; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; marinated or similar cold processed, packaged fish and meat.<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| 2 | β-apo-8' carotenal, ethyl and methyl β-apo-8'-carotenoate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks ..... | (1) 35 p.p.m. |

SECOND SCHEDULE, TABLE III—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods ..... | (2) 35 p.p.m. |
| 3 | Caramel ..... | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; brandy; bread; brown bread; butter; cheese; chocolate drink; cider vinegar; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; Holland's gin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; light beer; liqueur and alcoholic cordials; malt vinegar; (naming the flavour) milk; mincemeat; pickles and relishes; pineapple marmalade with pectin; porter; gum; sherbet; smoked fish; soft drinks; lobster paste and fish roe (caviar); stout tomato catsup; whisky; wine; wine vinegar; honey wine ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| 4 | Carmoisine, indigotine, sunset yellow FCF, tartrazine, and aluminium and calcium lakes of these colours ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish, lobster paste and fish roe (caviar); tomato catsup; shortening; soft drinks ..... | (1) 300 p.p.m. singly or in combination in accordance with regulation 45. |
| | | (2) Unstandardized foods ..... | (2) 300 p.p.m. singly or in combination in accordance with regulation 45. |

SECOND SCHEDULE, TABLE III—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| 5 | Brilliant blue FCF, erythrosine, ponceau 4R aluminium and aluminium and calcium lakes of these colours ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; canned fruit products as permitted in Part XII; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks ..... | (1) 100 p.p.m. singly or in combination in accordance with regulation 45. |
| | | (2) Unstandardized foods ..... | (2) 100 p.p.m. singly or in combination in accordance with regulation 45. |

TABLE IV

FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILISING AND THICKENING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acacia gum ..... | (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout ..... | (1) Good manufacturing practice. |
| | | (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice ..... | (2) 0.5%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| A.2 | Acetylated mono-glycerides | (1) Margarine | (1) 1%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| A.3 | Acetylated tartaric acid esters of mono and di-glycerides | (1) Margarine | (1) 1%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| A.4 | Agar | (1) Brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat products in which a gelling agent is a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat product; prepared fish or prepared meat; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim process cheese | (1) Good manufacturing practice. |
| | | (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.5 | Algin | (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese, cream cheese with (naming the other cheese; fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| A.6 | Alginic acid | Same foods as listed for algin | Same levels as prescribed for algin. |
| A.7 | Ammonium alginate | Same foods as listed for algin | Same levels as prescribed for algin. |
| A.8 | Ammonium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| A.9 | Ammonium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| A.10 | Ammonium salt of phosphorylated glyceride | (1) Bread; chocolate drink; cream; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cocoa; milk chocolate; sweet chocolate | (2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Ice-cream; ice-cream mix; ice milk; ice milk mix | (3) A total of 0.5% of emulsifying agents. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Unstandardized foods | (5) Good manufacturing practice. |
| A.11 | Arabinogalactan | Essential oils; non-nutritive sweeteners; unstandardized dressings; pudding mixes; beverage base or mix; soft drinks and pie filling mix | Good manufacturing practice. |
| C.1 | Calcium alginate | Same foods as listed in algin | Same levels as prescribed for algin. |
| C.2 | Calcium carbonate | Unstandardized foods | Good manufacturing practice. |
| C.3 | Calcium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| C.4 | Calcium citrate | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.5 | Calcium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| C.6 | Calcium gluconate | Unstandardized foods | Good manufacturing practice. |
| C.7 | Calcium glycero-phosphate | Unstandardized dessert mixes | Good manufacturing practice. |
| C.8 | Calcium hypophosphate | Unstandardized dessert mixes | Good manufacturing practice. |
| C.9 | Calcium phosphate, dibasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.10 | Calcium phosphate, tribasic | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.11 | Calcium sulphate | (1) Ice-cream; ice-cream mix; ice milk; ice milk mix | (1) 0.5%. |
| | | (2) Sherbet | (2) 0.75%. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| C.12 | Calcium tartrate | Unstandardized foods | Good manufacturing practice. |
| C.13 | Carboxymethyl cellulose | Same foods listed for sodium carboxymethyl cellulose | Same levels as prescribed for sodium carboxymethyl cellulose. |
| C.14 | Carob bean gum | (1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| C.15 | Carrageenan | (1) Ale; beer; brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; french dressing; headcheese; (naming the fruit) jelly with pectin; light beer; malt liquors; meat binder (when sold for use in prepared meat products in which a gelling agent is | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat product; porter; prepared fish or prepared meat; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; stout; soft drinks | |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice milk mix | (2) 0.5%. |
| | | (3) Evaporated milk | (3) 0.015%. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Unstandardized foods | (5) Good manufacturing practice. |
| C.16 | Cellulose gum | Same foods as listed for sodium carboxymethyl cellulose | Same level as prescribed for sodium carboxymethyl cellulose. |
| C.17 | Cholic acid | Dried egg whites | 0.1%. |
| D.1 | Desoxycholic acid | Dried egg whites | 0.1%. |
| F.1 | Furcelleran | (1) Ale; beer; light beer; malt liquor; porter; stout | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| G.1 | Gelatin | (1) Brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat products in which a gelling agent is a | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat product; prepared fish or prepared meat, prepared hams, shoulders, butts and picnics; process cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| G.2 | Glycocholic acid | Dried egg whites | 0.1%. |
| G.3 | Guar gum | (1) Chocolate drink; cream; (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mincemeat; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.4 | Gum arabic | Same foods as listed for acacia gum | Same level as prescribed for acacia gum. |
| H.1 | Hydroxylated lecithin | (1) Cocoa; milk chocolate; sweet chocolate | (1) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |
| | | (2) Shortening | (2) Good manufacturing practice. |
| | | (3) Soft drinks | (3) Good manufacturing practice. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| H.2 | Hydroxypropyl cellulose | Unstandardized foods | Good manufacturing practice. |
| H.3 | Hydroxypropyl methyl-cellulose | (1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; relishes; (naming the flavour) skim milk; salad dressing | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| I.1 | Irish moss gelose | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| K.1 | Karaya gum | (1) Chocolate drink; (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mustard pickles; process cream cheese; relishes; (naming the flavour) skim milk; salad dressing; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| L.1 | Lactylated mono and diglycerides | (1) Margarine | (1) 1%. |
| | | (2) Shortening | (2) 8.0% (except that the total combined mono and di-glycerides and lactylated mono and di-glycerides shall not exceed 20.0% of the shortening). |
| | | (3) Unstandardized foods | (3) 8.0% of the fat content. |
| L.2 | Lactylic esters of fatty acids | Unstandardized foods | Good manufacturing practice. |
| L.3 | Lecithin | (1) Bread; chocolate drink; cream; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cocoa; milk chocolate; sweet chocolate | (2) A total of 0.5% of emulsifying agents in accordance with relevant standards prescribed for these products. |
| | | (3) Ice-cream; ice-cream mix; ice milk; ice milk mix. | (3) A total of 0.5% of emulsifying agents. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Margarine | (5) Good manufacturing practice. |
| | | (6) Shortening | (6) Good manufacturing practice. |
| | | (7) Unstandardized foods | (7) Good manufacturing practice. |
| L.4 | Locust bean gum | Same foods as listed for carob bean gum | Same levels as prescribed for carob bean gum. |
| M.1 | Methylcellulose | (1) Ale beer; french dressing; light beer; porter; malt liquor; process cheese; process cream cheese; salad dressing; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.2 | Methyl ethyl cellulose | Unstandardized foods | Good manufacturing practice |
| M.3 | Mono-glycerides | (1) Bread; cream; margarine; process cheese; process cream cheese; skim milk process cheese; fish paste; shortening<br>(2) Cocoa; milk chocolate; sweet chocolate<br>(3) Ice-cream; ice-cream mix; ice milk; ice milk mix<br>(4) Sherbet<br>(5) Unstandardized foods | (1) Good manufacturing practice.<br>(2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products.<br>(3) A total of 0.5% of emulsifying agents.<br>(4) 0.75%.<br>(5) Good manufacturing practice. |
| M.4 | Mono and di-glycerides | (1) Bread; cream; margarine process cheese; process cream cheese; skim milk process cheese; soft drinks; shortening<br>(2) Cocoa; milk chocolate; sweet chocolate<br>(3) Ice-cream; ice-cream mix; ice milk; ice milk mix<br>(4) Sherbet<br>(5) Unstandardized foods | (1) Good manufacturing practice.<br>(2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products.<br>(3) A total of 0.5% of emulsifying agents.<br>(4) 0.75%.<br>(5) Good manufacturing practice. |
| O.1 | Oat gum | (1) Process cheese; process cream cheese; skim milk process cheese<br>(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)<br>(3) Unstandardized foods | (1) Good manufacturing practice.<br>(2) 0.5%.<br>(3) Goods manufacturing practice. |
| O.2 | Ox bile extract | Dried egg whites | 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.1 | Pectin | (1) Apple (or rhubarb) and (naming the fruit) jam; chocolate drink; cream; (naming the flavour) dairy drink; fig marmalade; fig marmalade with pectin; french dressing; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming the flavour) milk; mincemeat; mustard pickles; pinapple marmalade; pineapple marmalade with pectin; relishes; salad dressing; (naming the flavour) skim milk; soft drinks; sour cream | (1) Good manufacturing practice. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| P.2 | Polyglycerol esters of fatty acids | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Margarine | (2) 0.5%. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| P.3 | Polyglycerol esters of interesterified castor oil fatty acids | Milk chocolate; sweet chocolate | A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |
| P.4 | Polyoxyethylene (20) sorbitan monooleate; polysorbate 80 | (1) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet | (1) 0.1%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.1%. |
| | | (2) Unstandardized frozen desserts | (2) 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Pickles and relishes | (3) 0.05%. |
| | | (4) Soft drinks | (4) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage. |
| | | (5) Imitation dry cream mix | (5) 0.1%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (2) sorbitan tristearate or sorbitan monostearate, either singly or in combination is also used, total shall not exceed 0.4%. |
| | | (6) Whipped vegetable oil topping and shortening | (6) 0.05%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene, either singly or in combination is also used, the total shall not exceed 0.4%. |
| | | (7) Cake icing; cake icing mix | (7) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monostearate, or sorbitan monostearate, either singly or in combination is also used, the total shall not exceed 0.5% of the finished cake icing. |
| | | (8) Salt | (8) 10 p.p.m. |
| | | (9) Whipped cream | (9) 0.1%. |
| P.5 | Polyoxyethylene (20) sorbitan monostearate; polysorbate 60 | (1) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening | (1) 0.1%. If polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or polyoxyethylene (20) sorbitan mono-oleate either singly or in combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of polysorbate 60 and sorbitan monostearate may be used in excess of 0.4%, if the amount of the polysorbate 60 does not exceed 0.77% and the amount of sorbitan monostearate does not exceed 0.27% of the whipped vegetable oil topping. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Cakes | (2) 0.5% on a dry weight basis. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.5% on a dry weight basis. |
| | | (3) Cakes; cake mixes | (3) 0.5% on a dry weight basis. If sorbitan monostearate is also used, the total shall not exceed 0.7% on a dry weight basis. |
| | | (4) Unstandardized confectionery coatings | (4) 0.5%. If sorbitan monostearate is also used, the total shall not exceed 1.0%. |
| | | (5) Cake icing; cake icing mix | (5) 0.5% of the finished cake icing. If sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate either singly or in combination is also used the total shall not exceed 0.5% of cake icing. |
| | | (6) Pudding; pipe filling | (6) 0.5% on a dry weight. |
| | | (7) Soft drinks | (7) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage. |
| | | (8) Sour cream substitute | (8) 0.1%. |
| | | (9) Unstandardized dressings | (9) 0.3%. |
| | | (10) Fat base formulation for self-basting of poultry by injection | (10) 0.25%. |
| P.6 | Polyoxyethylene (20) sorbitan tristearate | (1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; (naming the flavour) skim milk | (1) 0.5%. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet | (2) 0.1%. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.1%. |
| | | (3) Unstandardized frozen desserts | (3) 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (4) Cakes | (4) 0.3% on a dry weight basis. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.5% on a dry weight basis. |
| | | (5) Unstandardized confectionery coatings | (5) 0.5%. If sorbitan monostearate is also used the total shall not exceed 1.0%. |
| | | (6) Soft drinks | (6) 0.05% of the beverage. If sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage. |
| | | (7) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening | (7) 0.4%. If polyoxyethylene (20) sorbitan monostearate, sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total shall not exceed 0.4%. |
| P.7 | Polyoxyethylene (8) stearate | (1) Shortening<br>(2) Unstandardized bakery foods | (1) 0.4%.<br>(2) 0.4%. |
| P.8 | Potassium alginate | Same foods as listed for algin | Same levels as prescribed for algin. |
| P.9 | Potassium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| P.10 | Potassium chloride | Unstandardized foods | Good manufacturing practice. |
| P.11 | Potassium citrate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| P.12 | Potassium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| P.13 | Potassium phosphate, dibasic | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.14 | Propylene glycol alginate | (1) Ale; beer; french dressing; light beer; malt liquor; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| P.15 | Propylene glycol ether of methylcellulose | Same foods as listed for hydroxypropyl methylcellulose | Same levels as prescribed for hydroxypropyl methylcellulose. |
| P.16 | Propylene glycol monofatty acid esters | (1) Margarine | (1) 2%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.1 | Sodium acid pyrophosphate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.2 | Sodium alginate | (1) Same foods as listed for algin | (1) Same levels as prescribed for algin. |
| | | (2) Coarse crystal salt | (2) 15 p.p.m. |
| S.3 | Sodium aluminium phosphate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.4 | Sodium carboxymethyl cellulose | (1) Chocolate drink; cream (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; shortening; soft drinks | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| S.5 | Sodium carrageenan | Same foods as listed for carrageenan. | Same levels as prescribed for carrageenan. |
| S.6 | Sodium cellulose glycolate | Same foods as listed for sodium carboxymethyl cellulose | Same levels as prescribed for sodium carboxymethyl cellulose. |
| S.7 | Sodium citrate | (1) Process cheese; process cream cheese; skim milk process cheese. | (1) Good manufacturing practice. |
| | | (2) Evaporated milk | (2) 0.1% of total stabilizer in finished product. |
| | | (3) Ice-cream; ice-cream mix, ice milk; ice milk mix. | (3) 0.5%. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Soft drinks | (5) 300 p.p.m. |
| S.8 | Sodium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| S.9 | Sodium gluconate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.10 | Sodium hexametaphosphate | (1) Mustard pickles; process cheese; process cream cheese; relishes; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.11 | Sodium lauryl sulphate | (1) Egg white solids | (1) 0.1%. |
| | | (2) Frozen egg whites; liquid egg whites | (2) 0.0125%. |
| S.12 | Sodium phosphate, dibasic | (1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cottage cheese | (2) 0.5%. |
| | | (3) Evaporated milk | (3) 0.1% of total stabilizer in finished product. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| S.13 | Sodium phosphate, monobasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.14 | Sodium phosphate, tribasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.15 | Sodium potassium tartrate | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.16 | Sodium pyrophosphate, tetra-basic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods. | (2) Good manufacturing practice. |
| S.17 | Sodium tartrate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.18 | Sodium taurocholate | Dried egg whites | 0.1%. |
| S.19 | Sorbitan monopalmitate | Margarine | 1%. |
| S.20 | Sorbitan monostearate | (1) Imitation dry cream mix; margarine; shortening; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix | (1) 0.4%. If polyoxyethylene (20) sorbitan tristearate, polysorbate 60 or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of sorbitan monostearate and polysorbate 60 may be used in excess of 0.4%, if the amount of sorbitan monostearate does not exceed 0.27 % and the amount of polysorbate 60 does not exceed 0.77% of the weight of the whipped vegetable oil topping. |
| | (2) Cake; cake mix | (2) 0.6% on a dry weight basis. If polyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.7% on dry weight basis. |
| | (3) Unstandardized confectionery coatings | (3) 1.0%. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 1.0%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 1.0%. |
| | (4) Cake icing, cake icing mix | (4) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monooleate or polyoxyethylene (20) sorbitan monostearate, either singly or in combination is also used, the total shall not exceed 0.5% of the finished cake icing. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (5) Beverage base or mix | (5) 0.05% of the beverage. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.05% of the beverage. |
| S.21 | Stearyl monoglyceridyl citrate | Shortening | Good manufacturing practice. |
| S.22 | Sorbitan tristearate | Margarine | 1%. |
| S.23 | Sucrose esters of fatty acids (including sucroglycerides) | Margarine | 1%. |
| T.1 | Taurocholic acid | Dried egg white | 0.1%. |
| T.2 | Tannic acid | Honey wine; wine | 200 p.p.m. |
| T.3 | Tragacanth gum | (1) French dressing; mustard pickles; process cheese; process cream cheese; salad dressing; relishes; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| T.4 | Triethyl citrate | Egg whites | 0.25%. |
| X.1 | Xanthan gum | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE V

FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.1 | Bromelain | (1) Ale; beer; light beer; malt liquor; porter; stout | (1) Good manufacturing practice. |
| | | (2) Frozen meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts; sugar wafers; waffles; pancakes | (2) Good manufacturing practice. |
| C.1 | Carbohydrase: | | |
| | (1) from Aspergillus *niger* group | (1) (a) Ale, beer, light beer, bread; malt liquor; porter; stout | (1) (a) Good manufacturing practice. |
| | | (b) Production of dextrose; high conversion syrup from starch | (b) Good manufacturing practice. |
| | | (c) Unstandardized bakery foods | (c) Good manufacturing practice. |
| | (2) from *Aspergillus flavus oryzae* group | (2) (a) Ale; beer; light beer; porter; stout; malt liquor; bread; flour; whole wheat flour | (2) (a) Good manufacturing practice. |
| | | (b) High conversion syrups from starch; chocolate syrups | (b) Good manufacturing practice. |
| | (3) from *Bacillus subtilis* group | (3) (a) Ale; beer; light beer; porter; malt liquor; stout | (3) (a) Good manufacturing practice. |
| | | (b) Cooked cereals; chocolate syrups; high conversion syrups from starch | (b) Good manufacturing practice. |
| C.2 | Catalase from *Aspergillus* | Cheddar, colby, granular, Swiss, and washed curd cheese | 20 p.p.m. |
| C.3 | Cellulase from *Aspergillus niger* group | Liquid coffee concentrate | Good manufacturing practice. |
| F.1 | Ficin | (1) Ale; beer; light beer; porter; stout | (1) Good manufacturing practice. |
| | | (2) Frozen meat cuts; meat tenderizers | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE V—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.1 | Glucose oxidase-catalase | Egg whites; soft drinks | Good manufacturing practice. |
| I.1 | Invertase | (1) Confectionery<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.1 | Pancreatin | Cooked cereals; dried egg whites; sugar syrups | Good manufacturing practice. |
| P.2 | Papain | (1) Ale; beer; light beer; malt liquor; porter; stout<br>(2) Malt beverages; meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Pectinase | Wine | Good manufacturing practice. |
| P.4 | Pepsin | (1) Cheese; cottage cheese<br>(2) Instant cereals<br>(3) Ale; beer; light beer; malt liquor; porter; stout<br>(4) Defatted soya flour | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice.<br>(4) Good manufacturing practice. |
| P.5 | Protease:<br>(1) from *Aspergillus niger* group<br>(2) from *Aspergillus flavus oryzae* group | (1) (a) Bread<br>(b) Unstandardized bakery foods<br>(2) (a) Ale beer; beer; frozen meat cuts; light beer; malt liquor; meat tenderizers; porter; stout<br>(b) Unstandardized bakery foods | (1) (a) Good manufacturing practice.<br>(b) Good manufacturing practice.<br>(2) (a) Good manufacturing practice.<br>(b) Good manufacturing practice. |

SECOND SCHEDULE, TABLE V—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | (3) from *Bacillus subtilis* group ..... | (3) (a) Ale; beer; light beer; malt liquor; porter; stout .....<br>(b) Unstandardized bakery foods | (3) (a) Good manufacturing practice.<br>(b) Good manufacturing practice. |
| R.1 | Rennet ..... | (1) Cheese; cottage cheese .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE VI

FOOD ADDITIVES THAT MAY BE USED AS FIRMING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Aluminium sulphate ..... | (1) Canned crabmeat; lobster; salmon; shrimp and tuna; pickles and relishes .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ammonium aluminium sulphate ..... | (1) Pickles and relishes .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium chloride ..... | (1) Tomatoes; canned apples; canned vegetables; frozen apples .....<br>(2) Cheese; cottage cheese ..... | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.2 | Calcium citrate ..... | (1) Tomatoes; canned apples; canned vegetables; frozen apples; frozen sliced apples .....<br>(2) Unstandardized foods ..... | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.3 | Calcium gluconate ..... | Unstandardized foods ..... | Good manufacturing practice. |
| C.4 | Calcium phosphate, dibasic ..... | Unstandardized foods ..... | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.5 | Calcium phosphate, monobasic | (1) Tomatoes; canned apples; canned vegetables; frozen apples<br>(2) Unstandardized foods | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.6 | Calcium sulphate | Tomatoes; canned apples; canned vegetables; frozen apples | 0.026% calculated as calcium. |
| P.1 | Potassium aluminium sulphate | (1) Pickles and relishes<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.1 | Sodium aluminium sulphate | (1) Pickles and relishes<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE VII

FOOD ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetylated monoglycerides | (1) Confectionery<br>(2) Frozen fish | (1) 0.4%.<br>(2) Good manufacturing practice. |
| B.1 | Beeswax | Confectionery | 0.4%. |
| C.1 | Carnauba wax | Confectionery | 0.4%. |
| C.2 | Candelilla wax | Confectionery | 0.4%. |
| G.1 | Gum Arabic | Confectionery | 0.4%. |
| G.2 | Gum benzoin | Confectionery | 0.4%. |
| M.1 | Magnesium silicate | Confectionery | 0.4%. |

SECOND SCHEDULE, TABLE VII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.2 | Mineral oil | Confectionery | 0.15%. |
| P.1 | Petrolatum | Confectionery | 0.15%. |
| S.1 | Shellac | Cake decorations confectionery | 0.4%. |
| S.2 | Spermaceti wax | Confectionery | 0.4%. |
| Z.1 | Zein | Confectionery | 1.0%. |

TABLE VIII

MISCELLANEOUS FOOD ADDITIVES

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| A.1 | Acetylated monoglycerides | Unstandardized foods | Coating release agent | Good manufacturing practice. |
| B.1 | Bead oil | Wine | Antifoaming agent | 5 p.p.m. |
| B.2 | Beeswax | Unstandardized foods | Antisticking agent | 0.4%. |
| C.1 | Caffeine | Cola type soft drinks | To characterize the product | 200 p.p.m. in the finished product. |
| C.2 | Caffeine citrate | Cola type soft drinks | To characterize the product | 200 p.p.m. calculated as caffeine, in the finished product. |
| C.3 | Calcium carbonate | (1) Flour, whole wheat flour<br>(2) Flour, whole wheat flour<br>(3) Confectionery | (1) Carrier of benzoyl peroxide<br>(2) Carrier of potassium bromate<br>(3) Creaming and fixing agent | (1) 900 p.p.m.<br>(2) 150 p.p.m.<br>(3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (4) Chewing gum | (4) Filler | (4) Good manufacturing practice. |
| | | (5) Unstandardized foods | (5) Carrier and dusting agent | (5) Good manufacturing practice. |
| C.4 | Calcium phosphate dibasic | (1) Flour, whole wheat flour | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Flour, whole wheat flour | (2) Carrier of potassium bromate | (2) 150 p.p.m. |
| C.5 | Calcium phosphate, tribasic. | Flour, whole wheat flour | Carrier or benzoyl peroxide | 900 p.p.m. |
| C.6 | Calcium silicate | Oil-soluble annatto | Carrier | Good manufacturing practice. |
| C.7 | Calcium stearate | Confectionery | Release agent | Good manufacturing practice. |
| C.8 | Calcium stearoyl-2-lactylate | (1) Liquid and frozen egg whites | (1) Whipping agent | (1) 0.05%. |
| | | (2) Dried egg whites | (2) Whipping agent | (2) 0.5%. |
| | | (3) Vegetable fat toppings | (3) Whipping agent | (3) 0.3%. |
| | | (4) Dehydrated potatoes | (4) Conditioning agent | (4) 0.5%. |
| C.9 | Calcium sulphate | (1) Flour; whole wheat flour | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Baking powder | (2) Neutral filler | (2) Good manufacturing practice. |
| C.10 | Carbon dioxide | (1) Ale; beer; carbonate (naming the fruit) juice; light beer; malt liquor; porter; soft drinks; stout; wine | (1) Carbonation | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Carbonation and pressure dispensing | (2) Good manufacturing practice. |
| C.11 | Castor oil | Confectionery | Release agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| C.12 | Cellulose, microcrystalline | (1) Ice milk<br>(2) Sherbet<br>(3) Carbohydrate or calorie reduced dietetic foods<br>(4) Whipped vegetable oil topping<br>(5) Unstandardized frozen desserts | (1) Bodying and texturizing agent<br>(2) Bodying and texturizing agent<br>(3) Filler<br>(4) Bodying and texturizing agent<br>(5) Bodying and texturizing agent | (1) 1.5%.<br>(2) 0.5%.<br>(3) Good manufacturing practice.<br>(4) 1.5%.<br>(5) 0.5%. |
| C.13 | Chloro I.P.C. [Isopropyl N-(3-chlorophenyl) carbamate (99% pure)] | Potatoes | Anti-sprouting agent | 50 p.p.m. |
| C.14 | Chloropentafluoro ethane | Unstandardized foods | Pressure dispensing and aerating agent | Good manufacturing practice. |
| C.15 | 4-chlorophenoxyacetic acid | Mung beans | Sprout activator | 2 p.p.m. in the harvested bean sprout. |
| C.16 | Citric acid | (1) Beef blood<br>(2) Unstandardized foods | (1) Anticoagulant<br>(2) Culture nutrient | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| D.1 | Dimethylpoly-siloxane formulations | (1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) | (1) Anti-foaming agent | (1) 10 p.p.m. of dimethyl polysiloxane. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; shortening; skim milk powder soft drinks; wine .....<br>(2) UnstandardiZed foods ..... | <br>(2) Anti-foaming agent ..... | <br>(2) 10 p.p.m. of dimethylpolysiloxane. |
| D.2 | Dioctyl sodium sulfosuccinate ..... | Wetting agent ..... | Wetting agent ..... | 10 p.p.m. in the finished drink. |
| E.1 | Ethylene oxide ..... | Fumigation ..... | Fumigation ..... | Good manufacturing practice. (Residues of ethylene chlorophydrin not to exceed 1,500 p.p.m.). |
| F.1 | Ferrous gluconate ..... | Ripe olives ..... | Colour retention ..... | Good manufacturing practice. |
| G.1 | Gamma radiation from cobalt 60 sources ..... | (1) Potatoes; onions .....<br>(2) Wheat; flour; whole wheat flour ..... | (1) Anti-sprouting agent .....<br>(2) For disinfestations ..... | (1) 15,000 rads.<br>(2) 75,000 rads. |
| G.2 | Gibberellic acid ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Sprout activator ..... | 0.5 p.p.m. in finished beverage. |
| G.3 | Glucono delta lactone ..... | (1) Cooked sausage; meatloaf .<br>(2) Dry sausage ..... | (1) To accelerate colour fixing<br>(2) To assist in curing ..... | (1) 0.5%.<br>(2) Good manufacturing practice. |
| G.4 | Glycerol ..... | (1) Meat curing compounds; sausage casings ..... | (1) Humectant ..... | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (2) Preserved meats | (2) Glaze for preserved meats | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Humectant plasticizer | (3) Good manufacturing practice. |
| | | (4) Soft drinks | (4) Humectant | (4) Good manufacturing practice. |
| H.1 | Hexane | Hop extract for use in malt liquors | Solvent | 2.2%. |
| I.1 | Isopropyl alcohol | Fish protein | To extract moisture, fat and other soluble components from fish | Good manufacturing practice. |
| L.1 | Lactylic esters of fatty acids | Unstandardized foods | Plasticizing agent | Good manufacturing practice. |
| L.2 | Lanolin | Chewing gum | Plasticizing agent | Good manufacturing practice. |
| M.1 | Magnesium aluminium silicate | Chewing gum | Dusting agent | Good manufacturing practice. |
| M.2 | Magnesium carbonate | (1) Flour; whole wheat flour... | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Flour; whole wheat flour... | (2) Carrier of potassium bromate | (2) 150 p.p.m. |
| | | (3) Confectionery | (3) Release agent | (3) Good manufacturing practice. |
| M.3 | Magnesium silicate | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |
| | | (2) Chewing gum | (2) Dusting agent | (2) Good manufacturing practice. |
| | | (3) Rice | (3) Coating | (3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| M.4 | Magnesium stearate | Confectionery | Release agent | Good manufacturing practice. |
| M.5 | Maleic hydrazide (MH) (1,2-dihydropyridazine-3, 6-dione) | (1) Onions<br>(2) Beets; carrots; rutabagas<br>(3) Potatoes | (1) Anti-sprouting agent<br>(2) Anti-sprouting agent<br>(3) Anti-sprouting agent | (1) 15 p.p.m.<br>(2) 30 p.p.m.<br>(3) 50 p.p.m. |
| M.6 | Mannitol | (1) Dietetic foods<br>(2) Confectionery | (1) To modify texture<br>(2) Release agent | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.7 | Methyl ester of a-naphthalene acetic acid | Potatoes | Anti-sprouting agent | 9 p.p.m. |
| M.8 | Methyl ethyl cellulose | Unstandardized foods | Aerating agent | Good manufacturing practice. |
| M.9 | Methylene chloride | Hop extract for use in malt liquors | Solvent | 2.2%. |
| M.10 | Methanol | Hop extract | Solvent | 2.2%. |
| M.11 | Microcrystalline cellulose | Same foods as listed for cellulose microcrystalline | Filler | Same levels as prescribed for cellulose microcrystalline. |
| M.12 | Mineral oil | (1) Bakery products; confectionery; seeded raising<br>(2) Fresh fruits and vegetables | (1) Release agent<br>(2) Coating | (1) 0.3%.<br>(2) 0.3%. |
| M.13 | Monoacetin | Unstandardized bakery foods | Plasticizer | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| M.14 | Mono and di-glycerides ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks ..... | (1) Antifoaming agent ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Anti-foaming agent; humectant; release agent ..... | (2) Good manufacturing practice. |
| M.15 | Monoglycerides ..... | (1) Oil soluble annatto ..... | (1) Solvent ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Anti-foaming agent; humectant; release agent ..... | (2) Good manufacturing practice. |
| N.1 | Nitrogen ..... | Unstandardized foods ..... | Pressure dispensing agent ..... | Good manufacturing practice. |
| N.2 | Nitrous oxide ..... | Unstandardized foods ..... | Pressure dispensing agent ..... | Good manufacturing practice. |
| N.3 | Nonyl alcohol ..... | Potatoes ..... | Anti-sprouting agent ..... | Good manufacturing practice. |
| O.1 | Octafluoro-cyclobutane..... | Unstandardized foods ..... | Pressure dispensing and aerating agent ..... | Good manufacturing practice. |
| O.2 | Oxystearin ..... | Cotton seed oil; peanut oil; soya bean oil ..... | To inhibit crystal formation ..... | 0.125%. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| P.1 | Pancreas extract | Acid producing bacterial cultures | To control bacteriophages | Good manufacturing practice. |
| P.2 | Paraffin wax | (1) Fresh fruit and vegetables<br>(2) Cheese and turnips | (1) Coating<br>(2) Coating | (1) 0.3%.<br>(2) Good manufacturing practice. |
| P.3 | Petrolatum | Fresh fruit and vegetables | Coating | 0.3%. |
| P.4 | Polyglycerol ester of wood resin (ester gum) | Soft drinks | Density adjusting agent | 100 p.p.m. |
| P.5 | Polyvinyl-pyrrolidene | Ale; beer; light beer; malt liquor; porter; stout; wine | Clarifying agent | 2 p.p.m. in the finished product. |
| P.6 | Potassium aluminium sulphate | Flour; whole wheat flour | Carrier or benzoyl peroxide | 900 p.p.m. |
| P.7 | Potassium stearate | Chewing gum | Plasticizing agent | Good manufacturing agent. |
| P.8 | Propane | Unstandardized foods | Pressure dispensing and aerating agents | Good manufacturing practice. |
| P.9 | Propylene glycol | (1) Oil soluble annatto<br>(2) Soft drinks<br>(3) Unstandardized foods | (1) Solvent<br>(2) Solvent<br>(3) Humectant | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| Q.1 | Quillaia | Beverage bases; beverage mixes; soft drinks | Foaming agent | Good manufacturing practice. |
| S.1 | Saponin | Soft drinks | Foaming agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| S.2 | Sodium aluminium sulphate | Flour; whole wheat flour | Carrier of benzoyl peroxide | 900 p.p.m. |
| S.3 | Sodium bicarbonate | (1) Confectionery | (1) Aerating agent | (1) Good manufacturing practice. |
| | | (2) Salt | (2) To stabilize potassium iodate in salt | (2) Good manufacturing practice. |
| S.4 | Sodium carbonate | In combination with sodium hexametaphosphate for use on frozen fish fillets, frozen lobster, frozen crabs, frozen clams and frozen shrimp | To reduce thaw drip | 15% of the combination of sodium carbonate and sodium hexametaphosphate. |
| S.5 | Sodium citrate | Beef blood | Anticoagulant | 0.2%. |
| S.6 | Sodium ferrocyanide decahydrate | Dendritic salt | As an adjuvant in the production of dendritic salt crystals | 13 p.p.m. calculated as anhydrous sodium ferrocyanide. |
| S.7 | Sodium hexametaphosphate | (1) Beef blood | (1) Anti-coagulant | (1) 0.2%. |
| | | (2) Frozen fish fillets; frozen lobsters; frozen crab; frozen clams and frozen shrimp | (2) To reduce thaw drip | (2) 0.5% total added phosphate. |
| S.8 | Sodium phosphate, dibasic | (1) Frozen fish | (1) To prevent cracking of glaze | (1) Good manufacturing practice. |
| | | (2) Frozen mushrooms | (2) To prevent discolouration | (2) Good manufacturing practice. |
| S.9 | Sodium silicate | Canned drinking water | Corrosion inhibitor | Good manufacturing practice. |
| S.10 | Sodium stearate | Chewing gum | Plasticizing agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| S.11 | Sodium stearoyl-2 lactylate | (1) Liquid and frozen egg whites | (1) Whipping agent | (1) 0.05%. |
| | | (2) Dried egg whites | (2) Whipping agent | (2) 0.5%. |
| | | (3) Oil toppings or topping mixes | (3) Whipping agent | (3) 0.3%. |
| S.12 | Sodium sulphate | Frozen mushrooms | To prevent discolouration | Good manufacturing practice. |
| S.13 | Sodium sulphite | Canned flaked tuna | To prevent discolouration | 300 p.p.m. |
| S.14 | Sodium thiosulphate | Salt | To stabilize potassium iodate in salt | Good manufacturing practice. |
| S.15 | Sodium tripolyphosphate | Frozen fish fillets; frozen lobster; frozen crab; frozen clams and frozen shrimp | To reduce thaw drip | 0.5% total added phosphate. |
| S.16 | Sorbitol | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |
| | | (2) Marshmallows, shredded coconut | (2) Humectant | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) To modify texture | (3) Good manufacturing practice. |
| S.17 | Stannous chloride | (1) Asparagus packed in glass containers; concentrated fruit juice; lemon juice; lime juice | (1) Flavour and colour stabilizer | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Flavour and colour stabilizer | (2) Good manufacturing practice. |
| S.18 | Stearic acid | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (2) Chewing gum ..... | (2) Plasticizing agent ..... | (2) Good manufacturing practice. |
| S.19 | Sodium methyl suphate ..... | Pectin ..... | A processing aid, the result of methylation of pectin by sulphuric acid and methyl alcohol and neutralized by sodium bicarbonate..... | 0.1% of pectin. |
| S.20 | Sucrose acetate isobutyrate. | Soft drinks ..... | Density adjusting agent ..... | 300 p.p.m. in the beverage as consumed. |
| T.1 | Tannic acid ..... | Chewing gum ..... | To reduce adhesion ..... | Good manufacturing practice. |
| T.2 | Triacetin ..... | Cake mixes ..... | Wetting agent ..... | Good manufacturing practice. |

TABLE IX

FOOD ADDITIVES THAT MAY BE USED AS NON-NUTRITIVE SWEETENING AGENTS

[L.N. 206/1958, Sch.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| A.2 | Aspartame ..... | Carbohydrate or calorie reduced dietectic foods ..... | Good Manufacturing practice. |
| C.1 | Calcium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| S.1 | Saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| S.2 | Sodium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE X

FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID-REACTING MATERIALS AND WATER CORRECTING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Adipic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ammonium aluminium sulphate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.4 | Ammonium bicarbonate | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.5 | Ammonium carbonate | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.6 | Ammonium citrate, dibasic | Unstandardized foods | Good manufacturing practice. |
| A.7 | Ammonium citrate, monobasic | Unstandardized foods | Good manufacturing practice. |
| A.8 | Ammonium hydroxide | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.9 | Ammonium phosphate, dibasic | (1) Ale; bacterial cultures; baking powder; beer; light beer; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.10 | Ammonium phosphate, monobasic | (1) Ale; bacterial cultures; baking powder; beer; light beer; malt; liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium acetate | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.2 | Calcium bicarbonate | Soft drinks | Good manufacturing practice. |
| C.3 | Calcium carbonate | (1) Chocolate drink; ice-cream mix; ice milk mix; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.4 | Calcium chloride | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.5 | Calcium citrate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.6 | Calcium fumarate | Unstandardized foods | Good manufacturing practice. |
| C.7 | Calcium gluconate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.8 | Calcium hydroxide | (1) Ale; beer; ice-cream mix; light beer; malt liquor; porter; stout<br>(2) Canned peas<br>(3) Unstandardized foods | (1) Good manufacturing practice.<br>(2) 0.01%.<br>(3) Good manufacturing practice. |
| C.9 | Calcium lactate | (1) Baking powder; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.10 | Calcium oxide | (1) Ale; beer; chocolate drink; ice-cream mix; ice milk; light beer; malt liquor; porter; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.11 | Calcium phosphate, dibasic | Unstandardized foods | Good manufacturing practice. |
| C.12 | Calcium phosphate, monobasic | (1) Baking powder; malt liquors<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.13 | Calcium phosphate, tribasic | Unstandardized foods | Good manufacturing practice. |
| C.14 | Calcium sulphate | Ale; beer; light beer; malt liquor; porter; soft drinks; stout; wine | Good manufacturing practice. |
| C.15 | Citric acid | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; canned artichokes; canned asparagus; canned bean sprouts; canned onions; canned pears; canned shellfish; canned spring mackerel; cottage cheese; cream cottage cheese; fig marmalade; fig marmalade with pectin; French dressing; frozen cooked shrimp; grape juice; honey wine; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquor; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; mincemeat; pineapple marmalade; pineapple marmalade with pectin; porter; process cheese; process cream cheese; salad dressing; sherbet; skim milk process cheese; stout; tomatoes; wine; soft drinks | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.16 | Cream of tartar | Same foods as listed for potassium acid tartrate | Same levels as prescribed for potassium acid tartrate. |
| F.1 | Fumaric acid | (1) Soft drinks; fruit and vegetables products<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| G.1 | Gluconic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| G.2 | Glucono delta lactone | Unstandardized foods | Good manufacturing practice. |
| H.1 | Hydrochloric acid | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| L.1 | Lactic acid | (1) Ale; baking powder; beer; bread; cottage cheese; cream cottage cheese; french dressing; ice-cream mix; ice milk mix; light beer; malt liquor; margarine; mayonnaise; olives; pickles and relishes; porter process cheese; process cream cheese; salad dressing; sherbet; skim milk process; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.2 | Magnesium carbonate | (1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; milk chocolate; soft drinks; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.3 | Magnesium citrate | Soft drinks | Good manufacturing practice. |
| M.4 | Magnesium fumarate | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.5 | Magnesium hydroxide | (1) Chocolate; cocoa; ice-cream mix; ice milk mix; milk chocolate; sweet chocolate<br>(2) Canned peas | (1) Good manufacturing practice.<br>(2) 0.05% |
| M.6 | Magnesium oxide | Chocolate drink; ice-cream mix; ice milk mix | |
| M.7 | Magnesium sulphate | Malt liquor; ale; beer; light beer; porter; soft drinks; stout | Good manufacturing practice. |
| M.8 | Malic acid | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.1 | Phosphoric acid | (1) Ale; beer; chocolate cocoa; cottage cheese; cream cottage cheese; malt liquor; light beer; milk chocolate; mono and di-glycerides; soft drinks; porter; stout; sweet chocolate<br>(2) Unstandardized foods<br>(3) Fish protein | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| P.2 | Potassium acid tartrate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Potassium aluminium sulphate | (1) Ale; baking powder; beer; light beer; malt liquor; oil soluble annatto; porter; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.4 | Potassium bicarbonate | (1) Baking powder; chocolate; cocoa; malted milk; malted milk powder; milk<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.5 | Potassium carbonate | (1) Chocolate; cocoa; milk chocolate; soft drinks; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.6 | Potassium chloride | Ale; beer; light beer; malt liquor; porter; soft drinks; stout | Good manufacturing practice. |
| P.7 | Potassium citrate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.8 | Potassium fumarate | Unstandardized foods | Good manufacturing practice. |
| P.9 | Potassium hydroxide | (1) Oil soluble annatto<br>(2) Chocolate; cocoa; milk chocolate; sweet chocolate | (1) 1.0%.<br>(2) Good manufacturing practice. |
| P.10 | Potassium phosphate, dibasic | Unstandardized foods | Good manufacturing practice. |
| P.11 | Potassium sulphate | Ale; beer; light beer; malt liquor; porter; soft drinks; stout | Good manufacturing practice. |
| S.1 | Sodium acetate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.2 | Sodium acid pyrophosphate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.3 | Sodium acid tartrate | Baking powder | Good manufacturing practice. |
| S.4 | Sodium aluminium phosphate | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.5 | Sodium aluminium sulphate ..... | (1) Baking powder ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.6 | Sodium bicarbonate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; baking powder; chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; malted milk powder; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; milk chocolate; oil soluble annatto; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; sweet chocolate ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.7 | Sodium bisulphate ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |
| S.8 | Sodium carbonate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; meat binder for preserved meat product; margarine ..... | (1) Good manufacturing practice. |
| | | (2) Soft drinks ..... | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods ..... | (3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.9 | Sodium citrate, dibasic | (1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.10 | Sodium citrate, monobasic | (1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.11 | Sodium citrate, tribasic | (1) Apple (or rhubarb) and (naming the fruit) jam; cottage cheese; cream; cream cottage cheese; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.12 | Sodium fumarate | Unstandardized foods | Good manufacturing practice. |
| S.13 | Sodium gluconate | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.14 | Sodium hexametaphosphate | Unstandardized foods | Good manufacturing practice. |
| S.15 | Sodium hydroxide | (1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; chocolate; sweet chocolate; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat products | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.16 | Sodium lactate | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.17 | Sodium phosphate, dibasic | (1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.18 | Sodium phosphate, monobasic | (1) Ale; beer; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.19 | Sodium phosphate, tribasic | (1) Ale; beer; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.20 | Sodium potassium tartrate | (1) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin ..... | |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.21 | Sodium pyrophosphate, tetra-basic ..... | Unstandardized foods ..... | Good manufacturing practice. |
| S.22 | Sodium tripolyphosphate ..... | Unstandardized foods ..... | Good manufacturing practice. |
| S.23 | Sulphuric acid ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |
| T.1 | Tartaric acid ..... | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; baking powder; beer; fig marmalade; fig marmalade with pectin; french dressing; honey wine; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquors; (naming the citrus fruit) marmalade with pectin; mayonnaise; pineapple marmalade; pineapple marmalade with pectin; porter; salad dressing; sherbet; wine; soft drinks; stout ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE XI

PART I

[L.N. 55/1979, Sch., L.N. 296/1979, Sch., L.N. 206/1985, Sch.]

FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic acid | (1) Preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ascorbic acid | (1) Ale; beer; canned mushrooms; canned tuna; frozen fruit; glaze of frozen fish light beer; malt liquor; meat binder for preserved meat and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; stout; wine<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium ascorbate | Same foods as listed for ascorbic acid | Same levels as prescribed for ascorbic acid. |
| E.1 | Erythorbic acid | (1) Ale; beer; frozen fruit; light beer; malt liquor; meat binder for preserved meat and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; stout; wine | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| I.1 | Iso-ascorbic acid | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| P.1 | Potassium nitrate | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| S.1 | Sodium ascorbate | Same foods as listed for ascorbic acid | Same levels as prescribed for ascorbic acid. |
| S.2 | Sodium erythorbate | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| S.3 | Sodium isoascorbate | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| S.4 | Sodium nitrate | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| S.5 | Sodium nitrite | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| T.2 | Tocopherols | Essential oils, soft drinks, extracts and flavouring | Good manufacturing practice; 0.00004%, 0.05%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| W.1 | Wood smoke ..... | (1) Preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; sausage ... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |

PART II

FOOD ADDITIVES THAT MAY BE USED AS CLASS II PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.1 | Benzoic acid ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks ..... | (1) 1,000 p.p.m. |
| | | (2) Tomato catsup; tomato paste; tomato pulp; tomato puree ..... | (2) 750 p.p.m. |
| | | (3) Margarine ..... | (3) 100 p.p.m. singly or in combination with sorbic acid. |
| | | (4) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (4) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m., calculated as sorbic acid. |
| M.1 | Methyl-p-hydroxy benzoate | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juice; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks | (1) 1,000 p.p.m. |
| | | (2) Tomato catsup; tomato paste; tomato pulp; tomato puree | (2) 750 p.p.m. |
| | | (3) Unstandardized foods (except Unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (3) 1,000 p.p.m. |
| M.2 | Methyl paraben | Same foods as listed for methyl-p-hydroxy benzoate | Same levels as prescribed for methyl-p-hydroxy benzoate. |
| P.1 | Potassium bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| P.3 | Potassium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m. calculated as sorbic acid. |
| P.4 | Propyl-p-hydroxy benzoate | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, | (1) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | packaged fish and meat (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks<br>(2) Tomato catsup; tomato paste; tomato pulp; tomato puree<br>(3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | <br><br>(2) 750 p.p.m.<br><br>(3) 1,000 p.p.m. |
| P.5 | Propyl paraben | Same food as listed for propyl-p-hydroxy benzoate | Same levels as prescribed for propyl-p-hydroxy benzoate. |
| S.1 | Sodium benzoate | Same foods as listed for benzoic acid | 1,000 p.p.m. calculated as benzoic acid. |
| S.2 | Sodium bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| S.3 | Sodium meta-bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| S.4 | Sodium salt of methyl-phydroxy benzoic acid | Same foods as listed for methyl-p-hydroxy benzoate | 1,000 p.p.m. calculated as methyl-p-hydroxy benzoate. |
| S.5 | Sodium salt of propyl-phydroxy benzoic acid | Same foods as listed for propyl-p-hydroxy benzoate | 1,000 p.p.m. calculated as propyl-p-hydroxy benzoate. |
| S.6 | Sodium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m. calculated as sorbic acid. |
| S.7 | Sodium sulphite | Same foods as listed for sulphureous acid | Same levels as prescribed for sulphurous acid. |
| S.8 | Sodium dithionite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.9 | Sorbic acid | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; smoked or salted dried fish; smoked or salted fish paste; soft drinks; (naming the source of the glucose) syrup; tomato catsup; tomato paste; tomato pulp; tomato puree | (1) 1,000 p.p.m. |
| | | (2) Margarine | (2) 1,000 p.p.m. singly or in combination with benzoic acid. |
| | | (3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (3) 1,000 p.p.m. |
| S.10 | Sulphurous acid | (1) Honey wine; wine | (1) 70 p.p.m. in the free state or 350 p.p.m. in the combined state calculated as sulphur dioxide. |
| | | (2) Ale; beer; light beer; malt liquor; porter; stout; corn starch | (2) 40 p.p.m. calculated as sulphur dioxide. |
| | | (3) Apple (or rhubarb) and (naming the fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apple; fruit juices; gelatine; glucose; glucose solids; (naming | (3) 500 p.p.m. calculated as sulphur dioxide. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; (naming the source of the glucose) syrup; refiners' molasses; table molasses; tomato catsup; tomato paste; tomato pulp; tomato puree ... | |
| | | (4) Soft drinks ..... | (4) 100 p.p.m. calculated as sulphur dioxide. |
| | | (5) Dried fruit and vegetables ..... | (5) 2,500 p.p.m. calculated as sulphur dioxide. |
| | | (6) Unstandardized foods (except in food recognized as a source of thiamine and except unstandardized preparations of— | (6) 500 p.p.m. calculated as sulphur dioxide. |
| | | (a) meat and meat product; | |
| | | (b) fish; and | |
| | | (c) poultry meat and poultry meat product) ..... | |
| | | (7) Frozen mushrooms ..... | (7) 90 p.p.m. calculated as sulphur dioxide. |

PART III

FOOD ADDITIVES THAT MAY BE USED AS CLASS III PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium propionate ..... | Same foods as listed for propionic acid ..... | 2,000 p.p.m. calculated as propionic acid. |
| C.2 | Calcium sorbate ..... | Same foods as listed for sorbic acid ..... | Same maximum levels of use as listed for sorbic acid. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.1 | Potassium sorbate | Same foods as listed for sorbic acid | Same maximum levels of use as listed for sorbic acid. |
| P.2 | Propionic acid | (1) Bread; cheese<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) 2,000 p.p.m.<br>(2) 2,000 p.p.m. |
| S.1 | Sodium diacetate | (1) Bread; cheese<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) 3,000 p.p.m.<br>(2) 3,000 p.p.m. |
| S.2 | Sodium propionate | Same foods as listed for propionic acid | 2,000 p.p.m. calculated as propionic acid. |
| S.3 | Sodium sorbate | Same foods as listed for sorbic acid | Same maximum levels of use as listed for sorbic acid. |
| S.4 | Sorbic acid | (1) Bread<br>(2) Cheese<br>(3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product; | (1) 1,000 p.p.m.<br>(2) 3,000 p.p.m.<br>(3) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (b) fish; and<br>(c) poultry meat and poultry meat product) .....<br>(4) Wine ..... | <br><br>(4) 200 p.p.m. |

PART IV

FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ascorbic acid ..... | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ascorbyl palmitate ..... | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening .....<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ascorbyl stearate ..... | Margarine ..... | Good manufacturing practice. |
| B.1 | Butylated hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole) ..... | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening ..... | (1) 0.01%. If butylated hydroxytoluene or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Dried breakfast cereals; dehydrated potato products | (2) 0.005%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.005%. |
| | | (3) Chewing gum | (3) 0.02%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02%. |
| | | (4) Essential oils; citrus oil flavours; dry flavours | (4) 0.125% If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.125%. |
| | | (5) Citrus oils | (5) 0.5%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.5%. |
| | | (6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue | (6) 0.0065%. If butylated hydroxytoluene is also used the total shall not exceed 0.0065%. |
| | | (7) Vitamin A liquids for addition to food.. | (7) 5 mg/1,000,000 units. |
| | | (8) Dry beverage mixes; dry dessert and confection mixes | (8) 0.009%. |
| | | (9) Active dry yeast | (9) 0.1%. |
| | | (10) Soft-drinks | (10) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |
| | | (11) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (11) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.2 | Butylated hydroxytoluene (3, 5-di-tertiary butyl-4-hydroxytoluene) ... | (1) Fats and oils; lard; margarine monoglycerides and di-glycerides; shortening ..... | (1) 0.01%. If butylated hydroxyanisole or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%. |
| | | (2) Dried breakfast cereals; dehydrated potato products ..... | (2) 0.005%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.005%. |
| | | (3) Chewing gum ..... | (3) 0.02%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02%. |
| | | (4) Essential oils; citrus oil flavours; dry flavours ..... | (4) 0.125% If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.125%. |
| | | (5) Citrus oils ..... | (5) 0.5%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.5%. |
| | | (6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue ..... | (6) 0.0065%. If butylated hydroxytanisole is also used the total shall not exceed 0.0065%. |
| | | (7) Vitamin A liquids for addition to food ..... | (7) 5 mg/1,000,000 units. |
| | | (8) Parboiled rice ..... | (8) 0.0035%. |
| | | (9) Soft drinks ..... | (9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |
| | | (10) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (10) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Citric acid | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |
| G.1 | Gallates, dodecyl, octyl, propyl | (1) Edible fats and oils, shortening | (1) 0.01% singly or in combination. |
| | | (2) Butter fat not intended for direct consumption or for use in recombined milk or recombined milk products | (2) 0.01% singly or in combination. |
| | | (3) Margarine | (3) 0.01% singly or in combination with butylated hydroxyanisole or butylated hydroxyltoluene. |
| G.2 | Gallate, propyl | (1) Dried breakfast cereals; dehydrated potato products | (1) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.005%. |
| | | (2) Chewing gum | (2) 0.01%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01%. |
| | | (3) Essential oils; dry flavours | (3) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.125%. |
| | | (4) Citrus oils | (4) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.5%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (5) Soft drinks | (5) 0.01%. of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01% |
| | | (6) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (6) 0.01% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01% of the fat or the oil content of the food. |
| G.3 | Gum guaia | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |
| L.1 | Lecithin | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| L.2 | Lecithin citrate | Same foods as listed for lecithin | Same maximum levels of use as listed for lecithin. |
| M.1 | Monoglyceride citrate | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.2 | Monoisopropyl citrate | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| T.1 | Tartaric acid | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| V.1 | Vegetable oils containing tocopherols | (1) Fats and oils; lard; monoglycerides and di-glycerides; margarine; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE XII

FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium citrate, dibasic | Unstandardized foods | Good manufacturing practice. |
| A.2 | Ammonium citrate, mono-basic | Unstandardized foods | Good manufacturing practice. |
| C.1 | Calcium citrate | Unstandardized foods | Good manufacturing practice. |
| C.2 | Calcium disodium ethylenediaminetetraacetate | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) French dressing; mayonnaise; salad dressing; unstandardized dressings and sauces<br>(3) Potato salad; sandwich spread<br>(4) Canned shrimp and tuna<br>(5) Canned crabmeat, lobster and salmon | (1) 25 p.p.m.<br>(2) 75 p.p.m.<br>(3) 100 p.p.m.<br>(4) 250 p.p.m.<br>(5) 275 p.p.m. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (6) Margarine and shortening | (6) 75 p.p.m. |
| | | (7) Cooked, canned clams | (7) 340 p.p.m. |
| C.3 | Calcium disodium EDTA | Same foods as listed for calcium disodium ethylenediaminetetraacetate | Same levels as prescribed for calcium disodium ethylenediaminetetraacetate. |
| C.4 | Calcium phosphate, mono-basic | (1) Ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Unstandardized dairy products | (2) Good manufacturing practice. |
| C.5 | Calcium phosphate, tribasic | Ice-cream mix; ice milk mix | Good manufacturing practice. |
| C.6 | Calcium phytate | Glazed fruit | Good manufacturing practice. |
| C.7 | Citric acid | (1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| D.1 | Disodium ethylenediamineteteraacetate | (1) Dressing and sauces | (1) 75 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (2) Sandwich spread | (2) 100 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (3) Canned red kidney beans | (3) 165 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (4) Dried banana products | (4) 295 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.1 | Glycine | (1) Mono and di-glycerides | (1) 0.02%. |
| | | (2) Shortening | (2) 0.02%. |
| P.1 | Phosphoric acid | Mono and di-glycerides | 0.02%. |
| P.2 | Potassium phosphate, mono-basic | (1) Ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| P.3 | Potassium pyrophosphate, tetrabasic | Meat tenderizers | Good manufacturing practice. |
| S.1 | Sodium acid pyrophosphate | (1) Canned sea foods; preserved beef and pork; preserved beef and pork products. | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. |
| | | (2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.2 | Sodium citrate | (1) Ice-cream mix; ice milk mix; sherbet; pumping pickle and dry cure employed in the curing of preserved meat or preserved meat product | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.3 | Sodium hexametaphosphate | (1) Preserved beef and pork; preserved beef and pork products | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. |
| | | (2) Canned sea foods | (2) 0.1%. |
| | | (3) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts | (3) Good manufacturing practice. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.4 | Sodium phosphate, dibasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.5 | Sodium phosphate, monobasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.6 | Sodium pyrophosphate, tetrabasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; meat tenderizers; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.7 | Sodium tripolyphosphate | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Pumping pickle for the curing of pork and beef cuts<br>(3) Unstandardized foods | (1) 0.5% total added sodium phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.8 | Stearyl citrate | Margarine | 0.15%. |

SECOND SCHEDULE—*continued*

TABLE XIII

FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic anhydride | Starch | Good manufacturing practice. |
| A.2 | Adipic acid | Starch | Good manufacturing practice. |
| A.3 | Aluminium sulphate | Starch | Good manufacturing practice. |
| E.1 | Epichlorhydrin | Starch | Good manufacturing practice. |
| H.1 | Hydrochloric acid | Starch | Good manufacturing practice. |
| H.2 | Hydrogen peroxide | Starch | Good manufacturing practice. |
| M.1 | Magnesium sulphate | Starch | 0.4%. |
| N.1 | Nitric acid | Starch | Good manufacturing practice. |
| O.1 | Octenyl succinic anhydride | Starch | Good manufacturing practice. |
| P.1 | Peracetic acid | Starch | Good manufacturing practice. |
| P.2 | Phosphorous oxychloride | Starch | Good manufacturing practice. |
| P.3 | Potassium permanganate | Starch | 50 p.p.m. of manganese sulphate calculated as manganese. |
| P.4 | Propylene oxide | Starch | 25%. |
| S.1 | Sodium acetate | Starch | Good manufacturing practice. |
| S.2 | Sodium bicarbonabate | Starch | Good manufacturing practice. |
| S.3 | Sodium carbonate | Starch | Good manufacturing practice. |
| S.4 | Sodium chlorite | Starch | Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.5 | Sodium hydroxide | Starch | Good manufacturing practice. |
| S.6 | Sodium hypochlorite | Starch | Good manufacturing practice. |
| S.7 | Sodium trimetaphosphate | Starch | 400 p.p.m. calculated as phosphorous. |
| S.8 | Succinic anhydride | Starch | Good manufacturing practice. |
| S.9 | Sulphuric acid | Starch | Good manufacturing practice. |

TABLE XIV

FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium chloride | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized foods | (1) 2,000 p.p.m. of the flour.<br>(2) 2,500 p.p.m. of the flour.<br>(3) Good manufacturing practice. |
| A.2 | Ammonium phosphate, dibasic | (1) Bread<br>(2) Honey wine; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| A.3 | Ammonium phosphate, monobasic | (1) Bread<br>(2) Ale; beer; light beer; malt liquor; porter; stout; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| A.4 | Ammonium sulphate | (1) Bread<br>(2) Honey wine; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium carbonate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.2 | Calcium chloride | Unstandardized bakery foods | Good manufacturing practice. |
| C.3 | Calcium citrate | Unstandardized bakery foods | Good manufacturing practice. |
| C.4 | Calcium lactate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.5 | Calcium phosphate, dibasic | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.6 | Calcium phosphate, monobasic | (1) Bread<br>(2) Flour<br>(3) Unstandardized bakery foods | (1) 7,500 p.p.m. of the flour.<br>(2) 7,500 p.p.m. of the flour.<br>(3) Good manufacturing practice. |
| C.7 | Calcium phosphate, tribasic | Unstandardized bakery foods | Good manufacturing practice. |
| C.8 | Calcium sulphate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| M.1 | Manganese sulphate | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| P.1 | Phosphoric acid | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| P.2 | Potassium chloride | (1) Ale; beer; light beer; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Potassium phosphate, dibasic | (1) Ale; beer; light beer; honey wine; wine; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.4 | Potassium phosphate, monobasic .... | Ale; beer; malt liquor; honey wine; light beer; wine; porter; stout ..... | Good manufacturing practice. |
| S.1 | Sodium sulphate ..... | Unstandardized bakery foods ..... | Good manufacturing practice. |
| U.1 | Urea ..... | Honey wine; wine ..... | Good manufacturing practice. |
| Z.1 | Zinc sulphate ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |

THIRD SCHEDULE

[L.N. 296/1979, Sch.]

STANDARDS FOR SPECIFIED FOOD COLOURS

| *Name* | *Chemical Name* | *Pure Dye* | *Water Insoluble Matter* | *Subsidiary Dye* | *Ether Extractable Matter* | *Intermediate* |
|---|---|---|---|---|---|---|
| | | *Minimum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* |
| Carmoisine ..... | Disodium salt of 2- (4-sulpho -1-naphthylazo) 1-naphthol -4- sulphonic acid ..... | 85 | 0.2 | 2 | 0.2 | 0.5 |
| Ponceau 4R ..... | Trisodium salt of 1-(4-sulpho-1-naphthylazo) 2-naphthol -6, 8-disulphonic acid ..... | 82 | 0.1 | 1 | 0.2 | 0.5 |
| Erythrosine ..... | Disodium salt or dipotassium salt of 2, 4, 5, 7 tetraiodofluoroscein ..... | 85 | 0.2 | 3 | 0.2 (from alkaline solution) | 0.5 |

THIRD SCHEDULE—*continued*

| *Name* | *Chemical Name* | *Pure Dye* | *Water Insoluble Matter* | *Subsidiary Dye* | *Ether Extractable Matter* | *Intermediate* |
|---|---|---|---|---|---|---|
| | | *Minimum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* |
| Tartrazine ..... | Trisodium salt of 5-hydroxy-1-p-sulphophenyl-4-(p-sulphophenylazo) pyrazole-3- carboxylic acid ..... | 85 | 0.2 | 1 | 0.2 | 0.5 |
| Sunset yellow FCF ..... | Sodium salt of 1-(4-sulphophenylazo)-2-naphthol-6- sulphonic acid ..... | 85 | 0.1 | 3 | 0.2 | 0.5 |
| Brilliant blue FCF ..... | Disodium bis (p-(N-ethyl-N-p-sulphonatobenzyl) aminophenyl)-(2-sulphonatophenyl) methane ..... | 85 | 0.2 | 3 | 0.2 | 0.5 |
| Indigotine ..... | Disodium salt of indigotin-5, 5'-disulphonic acid ..... | 85 | 0.2 | 1 | 0.2 | 0.5 |

## SECOND SCHEDULE

[L.N. 55/1979, Sch., L.N 296/1979, Sch., L.N. 206/1985, Sch., L.N. 37/1999, s. 5.]

| *Table No.* | *Title* |
|---|---|
| (i) | Food additives that may be used as anti-caking agents. |
| (ii) | Food additives that may be used as bleaching, maturing and dough conditioning agents. |
| (iii) | Food additives that may be used as colouring agents. |
| (iv) | Food additives that may be used as emulsifying, gelling, stabilising and thickening agents. |
| (v) | Food additives that may be used as food enzymes. |
| (vi) | Food additives that may be used as firming agents. |
| (vii) | Food additives that may be used as glazing and polishing agents. |
| (viii) | Miscellaneous food additives. |
| (ix) | Food additives that may be used as non-nutritive sweetening agents. |
| (x) | Food additives that may be used as pH adjusting agents, acid-reacting materials and water-correcting agents. |

SECOND SCHEDULE—*continued*

| | | |
|---|---|---|
| (xi) | (i) | Food additives that may be used as Class I preservative. |
| | (ii) | Food additives that may be used as class II preservative. |
| | (iii) | Food additives that may be used as class III preservative. |
| | (iv) | Food additives that may be used as class IV preservative. |
| (xii) | | Food additives that may be used as sequestering agents. |
| (xiii) | | Food additives that may be used as starch modifying agents. |
| (xiv) | | Food additives that may be used as yeast foods. |

SECOND SCHEDULE—*continued*

TABLE I

FOOD ADDITIVES THAT MAY BE USED AS ANTI-CAKING AGENTS

[Regulation 26.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium aluminium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice. |
| C.2 | Calcium phosphate, tribasic | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Dry cure<br>(4) Unstandardized dry mixes<br>(5) Oil soluble annatto<br>(6) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) Good manufacturing practice.<br>(5) Good manufacturing practice.<br>(6) If used either singly or in combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| C.3 | Calcium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Baking powder<br>(4) Dry cure<br>(5) Unstandardized dry mixes<br>(6) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) 5.0%.<br>(4) Good manufacturing practice.<br>(5) Good manufacturing practice.<br>(6) If used either singly or in combination with calcium phosphate tribasic, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |

SECOND SCHEDULE, TABLE I —*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.4 | Calcium stearate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice. |
| M.1 | Magnesium carbonate | (1) Salt (free-running) except when used in preparations of meat and meat products<br>(2) Flour salt; garlic salt; onion salt (except when used in preparations of meat and meat products)<br>(3) Unstandardized dry mixes (except when used in preparations of meat and meat products)<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| M.2 | Magnesium oxide | Unstandardized dry mixes (except when used in preparations of meat and meat products). | Good manufacturing practice. |
| M.3 | Magnesium silicate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |

SECOND SCHEDULE, TABLE I—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.4 | Magnesium stearate | (1) Salt (free-running)<br>(2) Flour salt; garlic salt; onion salt<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 2.0%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall exceed 1.5%. |
| P.1 | Propylene glycol | Salt (free-running) | 0.035%. |
| S.1 | Silicon dioxide | (1) Garlic salt; onion salt<br>(2) Celery salt; celery pepper<br>(3) Unstandardized dry mixes<br>(4) Icing sugar | (1) 1.0%.<br>(2) 0.5%.<br>(3) Good manufacturing practice.<br>(4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%. |
| S.2 | Sodium aluminium silicate | (1) Salt (free-running)<br>(2) Icing sugar<br>(3) Dried egg products; flour salt; garlic salt; onion salt<br>(4) Unstandardized dry mixes | (1) 1.0%.<br>(2) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide the total shall not exceed 1.5%.<br>(3) 2.0%.<br>(4) Good manufacturing practice. |
| S.3 | Sodium ferrocyanide decahydrate | Salt (free-running) | 5p.p.m. calculated as anhydrous sodium ferrocyanide. |

SECOND SCHEDULE—*continued*

TABLE II

FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetone peroxide | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | *Alpha amylase bacillus subtilis* enzyme | (1) Bread<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ammonium persulphate | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized bakery foods | (1) 250 p.p.m.<br>(2) 100 p.p.m. of flour.<br>(3) Good manufacturing practice. |
| A.4 | Ascorbic acid | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) 200 p.p.m. of flour.<br>(2) 200 p.p.m. of flour. |
| A.5 | *Aspergillus flavus oryzae* enzyme | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.6 | *Aspergillus niger* enzyme | (1) Bread<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.7 | Azodicarbonamide | Bread; flour; whole wheat flour | 45 p.p.m. of flour. |
| B.1 | Benzoyl peroxide | Flour; whole wheat flour | 150 p.p.m. |
| C.1 | Calcium peroxide | (1) Bread<br>(2) Unstandardized bakery foods | (1) 100 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| C.2 | Calcium stearoyl-2-lactylate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of flour.<br>(2) 5,000 p.p.m. of flour. |

SECOND SCHEDULE, TABLE II—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.3 | Chlorine | Flour; whole wheat flour | Good manufacturing practice. |
| C.4 | Chlorine dioxide | Flour; whole wheat flour | Good manufacturing practice. |
| C.5 | 1–Cysteine (hydrochloride) | (1) Bread; flour; whole wheat flour<br>(2) Unstandardized bakery foods | (1) 90 p.p.m.<br>(2) Good manufacturing practice. |
| P.1 | Potassium bromate | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized bakery foods | (1) 50 p.p.m.<br>(2) 100 p.p.m. of flour.<br>(3) Good manufacturing practice. |
| P.2 | Potassium persulphate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 100 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| S.1 | Sodium stearoyl-2-lactylate | (1) Bread<br>(2) Unstandardized bakery foods; pancakes and pancake mixes; waffles and waffle mixes | (1) 5,000 p.p.m. of flour.<br>(2) Good manufacturing practice. |
| S.2 | Sodium stearoyl fumarate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of flour.<br>(2) 5,000 p.p.m. of flour. |
| S.3 | Sodium sulphate | Biscuit dough | 500 p.p.m. calculated as sulphur dioxide. |

SECOND SCHEDULE—*continued*

TABLE III

FOOD ADDITIVES THAT MAY BE USED AS COLOURING AGENTS

[L.N. 37/1999, s. 5.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| 1 | Alkanet, annatto, beet red, carbon black, β-carotene, charcoal, chlorophyll, chlorophyll copper complex, cochineal, iron oxide, metallic aluminium, metallic silver, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potassium chlorophyllin copper, titanium dioxide, turmeric, xanthopyll; or their colouring principles whether isolated from natural sources or produced synthetically ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; liquid, dried or frozen whole egg and egg-yolk; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; marinated or similar cold processed, packaged fish and meat.<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| 2 | β-apo-8' carotenal, ethyl and methyl β-apo-8'-carotenoate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks ..... | (1) 35 p.p.m. |

SECOND SCHEDULE, TABLE III—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods ..... | (2) 35 p.p.m. |
| 3 | Caramel ..... | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; brandy; bread; brown bread; butter; cheese; chocolate drink; cider vinegar; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; Holland's gin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; light beer; liqueur and alcoholic cordials; malt vinegar; (naming the flavour) milk; mincemeat; pickles and relishes; pineapple marmalade with pectin; porter; gum; sherbet; smoked fish; soft drinks; lobster paste and fish roe (caviar); stout tomato catsup; whisky; wine; wine vinegar; honey wine ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| 4 | Carmoisine, indigotine, sunset yellow FCF, tartrazine, and aluminium and calcium lakes of these colours ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish, lobster paste and fish roe (caviar); tomato catsup; shortening; soft drinks ..... | (1) 300 p.p.m. singly or in combination in accordance with regulation 45. |
| | | (2) Unstandardized foods ..... | (2) 300 p.p.m. singly or in combination in accordance with regulation 45. |

SECOND SCHEDULE, TABLE III—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| 5 | Brilliant blue FCF, erythrosine, ponceau 4R green S aluminium and aluminium and calcium lakes of these colours ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; canned fruit products as permitted in Part XII; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks .....<br>(2) Unstandardized foods ..... | (1) 100 p.p.m. singly or in combination in accordance with regulation 45.<br>(2) 100 p.p.m. singly or in combination in accordance with regulation 45. |

TABLE IV

FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILISING AND THICKENING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acacia gum ..... | (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout .....<br>(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice ..... | (1) Good manufacturing practice.<br>(2) 0.5%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| A.2 | Acetylated mono-glycerides | (1) Margarine | (1) 1%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| A.3 | Acetylated tartaric acid esters of mono and di-glycerides | (1) Margarine | (1) 1%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| A.4 | Agar | (1) Brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat products in which a gelling agent is a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat product; prepared fish or prepared meat; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim process cheese | (1) Good manufacturing practice. |
| | | (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.5 | Algin | (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese, cream cheese with (naming the other cheese; fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| A.6 | Alginic acid | Same foods as listed for algin | Same levels as prescribed for algin. |
| A.7 | Ammonium alginate | Same foods as listed for algin | Same levels as prescribed for algin. |
| A.8 | Ammonium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| A.9 | Ammonium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| A.10 | Ammonium salt of phosphorylated glyceride | (1) Bread; chocolate drink; cream; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cocoa; milk chocolate; sweet chocolate | (2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Ice-cream; ice-cream mix; ice milk; ice milk mix | (3) A total of 0.5% of emulsifying agents. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Unstandardized foods | (5) Good manufacturing practice. |
| A.11 | Arabinogalactan | Essential oils; non-nutritive sweeteners; unstandardized dressings; pudding mixes; beverage base or mix; soft drinks and pie filling mix | Good manufacturing practice. |
| C.1 | Calcium alginate | Same foods as listed in algin | Same levels as prescribed for algin. |
| C.2 | Calcium carbonate | Unstandardized foods | Good manufacturing practice. |
| C.3 | Calcium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| C.4 | Calcium citrate | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.5 | Calcium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| C.6 | Calcium gluconate | Unstandardized foods | Good manufacturing practice. |
| C.7 | Calcium glycero-phosphate | Unstandardized dessert mixes | Good manufacturing practice. |
| C.8 | Calcium hypophosphate | Unstandardized dessert mixes | Good manufacturing practice. |
| C.9 | Calcium phosphate, dibasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.10 | Calcium phosphate, tribasic | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.11 | Calcium sulphate | (1) Ice-cream; ice-cream mix; ice milk; ice milk mix | (1) 0.5%. |
| | | (2) Sherbet | (2) 0.75%. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| C.12 | Calcium tartrate | Unstandardized foods | Good manufacturing practice. |
| C.13 | Carboxymethyl cellulose | Same foods listed for sodium carboxymethyl cellulose | Same levels as prescribed for sodium carboxymethyl cellulose. |
| C.14 | Carob bean gum | (1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| C.15 | Carrageenan | (1) Ale; beer; brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; french dressing; headcheese; (naming the fruit) jelly with pectin; light beer; malt liquors; meat binder (when sold for use in prepared meat products in which a gelling agent is | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat product; porter; prepared fish or prepared meat; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; stout; soft drinks | |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice milk mix | (2) 0.5%. |
| | | (3) Evaporated milk | (3) 0.015%. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Unstandardized foods | (5) Good manufacturing practice. |
| C.16 | Cellulose gum | Same foods as listed for sodium carboxymethyl cellulose | Same level as prescribed for sodium carboxymethyl cellulose. |
| C.17 | Cholic acid | Dried egg whites | 0.1%. |
| D.1 | Desoxycholic acid | Dried egg whites | 0.1%. |
| F.1 | Furcelleran | (1) Ale; beer; light beer; malt liquor; porter; stout | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| G.1 | Gelatin | (1) Brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat products in which a gelling agent is a | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat product; prepared fish or prepared meat, prepared hams, shoulders, butts and picnics; process cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| G.2 | Glycocholic acid | Dried egg whites | 0.1%. |
| G.3 | Guar gum | (1) Chocolate drink; cream; (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mincemeat; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.4 | Gum arabic | Same foods as listed for acacia gum | Same level as prescribed for acacia gum. |
| H.1 | Hydroxylated lecithin | (1) Cocoa; milk chocolate; sweet chocolate | (1) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |
| | | (2) Shortening | (2) Good manufacturing practice. |
| | | (3) Soft drinks | (3) Good manufacturing practice. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| H.2 | Hydroxypropyl cellulose | Unstandardized foods | Good manufacturing practice. |
| H.3 | Hydroxypropyl methyl-cellulose | (1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; relishes; (naming the flavour) skim milk; salad dressing | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| I.1 | Irish moss gelose | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| K.1 | Karaya gum | (1) Chocolate drink; (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mustard pickles; process cream cheese; relishes; (naming the flavour) skim milk; salad dressing; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| L.1 | Lactylated mono and diglycerides | (1) Margarine | (1) 1%. |
| | | (2) Shortening | (2) 8.0% (except that the total combined mono and di-glycerides and lactylated mono and di-glycerides shall not exceed 20.0% of the shortening). |
| | | (3) Unstandardized foods | (3) 8.0% of the fat content. |
| L.2 | Lactylic esters of fatty acids | Unstandardized foods | Good manufacturing practice. |
| L.3 | Lecithin | (1) Bread; chocolate drink; cream; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cocoa; milk chocolate; sweet chocolate | (2) A total of 0.5% of emulsifying agents in accordance with relevant standards prescribed for these products. |
| | | (3) Ice-cream; ice-cream mix; ice milk; ice milk mix. | (3) A total of 0.5% of emulsifying agents. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Margarine | (5) Good manufacturing practice. |
| | | (6) Shortening | (6) Good manufacturing practice. |
| | | (7) Unstandardized foods | (7) Good manufacturing practice. |
| L.4 | Locust bean gum | Same foods as listed for carob bean gum | Same levels as prescribed for carob bean gum. |
| M.1 | Methylcellulose | (1) Ale beer; french dressing; light beer; porter; malt liquor; process cheese; process cream cheese; salad dressing; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.2 | Methyl ethyl cellulose | Unstandardized foods | Good manufacturing practice |
| M.3 | Mono-glycerides | (1) Bread; cream; margarine; process cheese; process cream cheese; skim milk process cheese; fish paste; shortening<br>(2) Cocoa; milk chocolate; sweet chocolate<br>(3) Ice-cream; ice-cream mix; ice milk; ice milk mix<br>(4) Sherbet<br>(5) Unstandardized foods | (1) Good manufacturing practice.<br>(2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products.<br>(3) A total of 0.5% of emulsifying agents.<br>(4) 0.75%.<br>(5) Good manufacturing practice. |
| M.4 | Mono and di-glycerides | (1) Bread; cream; margarine process cheese; process cream cheese; skim milk process cheese; soft drinks; shortening<br>(2) Cocoa; milk chocolate; sweet chocolate<br>(3) Ice-cream; ice-cream mix; ice milk; ice milk mix<br>(4) Sherbet<br>(5) Unstandardized foods | (1) Good manufacturing practice.<br>(2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products.<br>(3) A total of 0.5% of emulsifying agents.<br>(4) 0.75%.<br>(5) Good manufacturing practice. |
| O.1 | Oat gum | (1) Process cheese; process cream cheese; skim milk process cheese<br>(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)<br>(3) Unstandardized foods | (1) Good manufacturing practice.<br>(2) 0.5%.<br>(3) Goods manufacturing practice. |
| O.2 | Ox bile extract | Dried egg whites | 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.1 | Pectin | (1) Apple (or rhubarb) and (naming the fruit) jam; chocolate drink; cream; (naming the flavour) dairy drink; fig marmalade; fig marmalade with pectin; french dressing; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming the flavour) milk; mincemeat; mustard pickles; pinapple marmalade; pineapple marmalade with pectin; relishes; salad dressing; (naming the flavour) skim milk; soft drinks; sour cream | (1) Good manufacturing practice. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| P.2 | Polyglycerol esters of fatty acids | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Margarine | (2) 0.5%. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| P.3 | Polyglycerol esters of interesterified castor oil fatty acids | Milk chocolate; sweet chocolate | A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products. |
| P.4 | Polyoxyethylene (20) sorbitan monooleate; polysorbate 80 | (1) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet | (1) 0.1%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.1%. |
| | | (2) Unstandardized frozen desserts | (2) 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (3) Pickles and relishes | (3) 0.05%. |
| | | (4) Soft drinks | (4) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage. |
| | | (5) Imitation dry cream mix | (5) 0.1%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (2) sorbitan tristearate or sorbitan monostearate, either singly or in combination is also used, total shall not exceed 0.4%. |
| | | (6) Whipped vegetable oil topping and shortening | (6) 0.05%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene, either singly or in combination is also used, the total shall not exceed 0.4%. |
| | | (7) Cake icing; cake icing mix | (7) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monostearate, or sorbitan monostearate, either singly or in combination is also used, the total shall not exceed 0.5% of the finished cake icing. |
| | | (8) Salt | (8) 10 p.p.m. |
| | | (9) Whipped cream | (9) 0.1%. |
| P.5 | Polyoxyethylene (20) sorbitan monostearate; polysorbate 60 | (1) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening | (1) 0.1%. If polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or polyoxyethylene (20) sorbitan mono-oleate either singly or in combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of polysorbate 60 and sorbitan monostearate may be used in excess of 0.4%, if the amount of the polysorbate 60 does not exceed 0.77% and the amount of sorbitan monostearate does not exceed 0.27% of the whipped vegetable oil topping. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Cakes | (2) 0.5% on a dry weight basis. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.5% on a dry weight basis. |
| | | (3) Cakes; cake mixes | (3) 0.5% on a dry weight basis. If sorbitan monostearate is also used, the total shall not exceed 0.7% on a dry weight basis. |
| | | (4) Unstandardized confectionery coatings | (4) 0.5%. If sorbitan monostearate is also used, the total shall not exceed 1.0%. |
| | | (5) Cake icing; cake icing mix | (5) 0.5% of the finished cake icing. If sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate either singly or in combination is also used the total shall not exceed 0.5% of cake icing. |
| | | (6) Pudding; pipe filling | (6) 0.5% on a dry weight. |
| | | (7) Soft drinks | (7) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage. |
| | | (8) Sour cream substitute | (8) 0.1%. |
| | | (9) Unstandardized dressings | (9) 0.3%. |
| | | (10) Fat base formulation for self-basting of poultry by injection | (10) 0.25%. |
| P.6 | Polyoxyethylene (20) sorbitan tristearate | (1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; (naming the flavour) skim milk | (1) 0.5%. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet | (2) 0.1%. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.1%. |
| | | (3) Unstandardized frozen desserts | (3) 0.1%. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (4) Cakes | (4) 0.3% on a dry weight basis. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.5% on a dry weight basis. |
| | | (5) Unstandardized confectionery coatings | (5) 0.5%. If sorbitan monostearate is also used the total shall not exceed 1.0%. |
| | | (6) Soft drinks | (6) 0.05% of the beverage. If sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage. |
| | | (7) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening | (7) 0.4%. If polyoxyethylene (20) sorbitan monostearate, sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total shall not exceed 0.4%. |
| P.7 | Polyoxyethylene (8) stearate | (1) Shortening<br>(2) Unstandardized bakery foods | (1) 0.4%.<br>(2) 0.4%. |
| P.8 | Potassium alginate | Same foods as listed for algin | Same levels as prescribed for algin. |
| P.9 | Potassium carrageenan | Same foods as listed for carrageenan | Same levels as prescribed for carrageenan. |
| P.10 | Potassium chloride | Unstandardized foods | Good manufacturing practice. |
| P.11 | Potassium citrate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| P.12 | Potassium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| P.13 | Potassium phosphate, dibasic | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.14 | Propylene glycol alginate | (1) Ale; beer; french dressing; light beer; malt liquor; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; skim milk process cheese; soft drinks; stout | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| P.15 | Propylene glycol ether of methylcellulose | Same foods as listed for hydroxypropyl methylcellulose | Same levels as prescribed for hydroxypropyl methylcellulose. |
| P.16 | Propylene glycol monofatty acid esters | (1) Margarine | (1) 2%. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.1 | Sodium acid pyrophosphate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.2 | Sodium alginate | (1) Same foods as listed for algin | (1) Same levels as prescribed for algin. |
| | | (2) Coarse crystal salt | (2) 15 p.p.m. |
| S.3 | Sodium aluminium phosphate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.4 | Sodium carboxymethyl cellulose | (1) Chocolate drink; cream (naming the flavour) dairy drink; french dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; shortening; soft drinks | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| S.5 | Sodium carrageenan | Same foods as listed for carrageenan. | Same levels as prescribed for carrageenan. |
| S.6 | Sodium cellulose glycolate | Same foods as listed for sodium carboxymethyl cellulose | Same levels as prescribed for sodium carboxymethyl cellulose. |
| S.7 | Sodium citrate | (1) Process cheese; process cream cheese; skim milk process cheese. | (1) Good manufacturing practice. |
| | | (2) Evaporated milk | (2) 0.1% of total stabilizer in finished product. |
| | | (3) Ice-cream; ice-cream mix, ice milk; ice milk mix. | (3) 0.5%. |
| | | (4) Sherbet | (4) 0.75%. |
| | | (5) Soft drinks | (5) 300 p.p.m. |
| S.8 | Sodium furcelleran | Same foods as listed for furcelleran | Same levels as prescribed for furcelleran. |
| S.9 | Sodium gluconate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |
| S.10 | Sodium hexametaphosphate | (1) Mustard pickles; process cheese; process cream cheese; relishes; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Ice-cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.11 | Sodium lauryl sulphate | (1) Egg white solids | (1) 0.1%. |
| | | (2) Frozen egg whites; liquid egg whites | (2) 0.0125%. |
| S.12 | Sodium phosphate, dibasic | (1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cottage cheese | (2) 0.5%. |
| | | (3) Evaporated milk | (3) 0.1% of total stabilizer in finished product. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| S.13 | Sodium phosphate, monobasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.14 | Sodium phosphate, tribasic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.15 | Sodium potassium tartrate | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.16 | Sodium pyrophosphate, tetra-basic | (1) Process cheese; process cream cheese; skim milk process cheese | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods. | (2) Good manufacturing practice. |
| S.17 | Sodium tartrate | Process cheese; process cream cheese; skim milk process cheese | Good manufacturing practice. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.18 | Sodium taurocholate | Dried egg whites | 0.1%. |
| S.19 | Sorbitan monopalmitate | Margarine | 1%. |
| S.20 | Sorbitan monostearate | (1) Imitation dry cream mix; margarine; shortening; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix | (1) 0.4%. If polyoxyethylene (20) sorbitan tristearate, polysorbate 60 or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of sorbitan monostearate and polysorbate 60 may be used in excess of 0.4%, if the amount of sorbitan monostearate does not exceed 0.27 % and the amount of polysorbate 60 does not exceed 0.77% of the weight of the whipped vegetable oil topping. |
| | (2) Cake; cake mix | (2) 0.6% on a dry weight basis. If polyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.7% on dry weight basis. |
| | (3) Unstandardized confectionery coatings | (3) 1.0%. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 1.0%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 1.0%. |
| | (4) Cake icing, cake icing mix | (4) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monooleate or polyoxyethylene (20) sorbitan monostearate, either singly or in combination is also used, the total shall not exceed 0.5% of the finished cake icing. |

SECOND SCHEDULE, TABLE IV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (5) Beverage base or mix | (5) 0.05% of the beverage. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.05% of the beverage. |
| S.21 | Stearyl monoglyceridyl citrate | Shortening | Good manufacturing practice. |
| S.22 | Sorbitan tristearate | Margarine | 1%. |
| S.23 | Sucrose esters of fatty acids (including sucroglycerides) | Margarine | 1%. |
| T.1 | Taurocholic acid | Dried egg white | 0.1%. |
| T.2 | Tannic acid | Honey wine; wine | 200 p.p.m. |
| T.3 | Tragacanth gum | (1) French dressing; mustard pickles; process cheese; process cream cheese; salad dressing; relishes; skim milk process cheese; soft drinks | (1) Good manufacturing practice. |
| | | (2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice cream; ice-cream mix; ice milk; ice milk mix | (2) 0.5%. |
| | | (3) Sherbet | (3) 0.75%. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |
| T.4 | Triethyl citrate | Egg whites | 0.25%. |
| X.1 | Xanthan gum | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE V

FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.1 | Bromelain | (1) Ale; beer; light beer; malt liquor; porter; stout | (1) Good manufacturing practice. |
| | | (2) Frozen meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts; sugar wafers; waffles; pancakes | (2) Good manufacturing practice. |
| C.1 | Carbohydrase: | | |
| | (1) from Aspergillus *niger* group | (1) (a) Ale, beer, light beer, bread; malt liquor; porter; stout | (1) (a) Good manufacturing practice. |
| | | (b) Production of dextrose; high conversion syrup from starch | (b) Good manufacturing practice. |
| | | (c) Unstandardized bakery foods | (c) Good manufacturing practice. |
| | (2) from *Aspergillus flavus oryzae* group | (2) (a) Ale; beer; light beer; porter; stout; malt liquor; bread; flour; whole wheat flour | (2) (a) Good manufacturing practice. |
| | | (b) High conversion syrups from starch; chocolate syrups | (b) Good manufacturing practice. |
| | (3) from *Bacillus subtilis* group | (3) (a) Ale; beer; light beer; porter; malt liquor; stout | (3) (a) Good manufacturing practice. |
| | | (b) Cooked cereals; chocolate syrups; high conversion syrups from starch | (b) Good manufacturing practice. |
| C.2 | Catalase from *Aspergillus* | Cheddar, colby, granular, Swiss, and washed curd cheese | 20 p.p.m. |
| C.3 | Cellulase from *Aspergillus niger* group | Liquid coffee concentrate | Good manufacturing practice. |
| F.1 | Ficin | (1) Ale; beer; light beer; porter; stout | (1) Good manufacturing practice. |
| | | (2) Frozen meat cuts; meat tenderizers | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE V—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.1 | Glucose oxidase-catalase | Egg whites; soft drinks | Good manufacturing practice. |
| I.1 | Invertase | (1) Confectionery<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.1 | Pancreatin | Cooked cereals; dried egg whites; sugar syrups | Good manufacturing practice. |
| P.2 | Papain | (1) Ale; beer; light beer; malt liquor; porter; stout<br>(2) Malt beverages; meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Pectinase | Wine | Good manufacturing practice. |
| P.4 | Pepsin | (1) Cheese; cottage cheese<br>(2) Instant cereals<br>(3) Ale; beer; light beer; malt liquor; porter; stout<br>(4) Defatted soya flour | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice.<br>(4) Good manufacturing practice. |
| P.5 | Protease:<br>(1) from *Aspergillus niger* group<br>(2) from *Aspergillus flavus oryzae* group | (1) (a) Bread<br>(b) Unstandardized bakery foods<br>(2) (a) Ale beer; beer; frozen meat cuts; light beer; malt liquor; meat tenderizers; porter; stout<br>(b) Unstandardized bakery foods | (1) (a) Good manufacturing practice.<br>(b) Good manufacturing practice.<br>(2) (a) Good manufacturing practice.<br>(b) Good manufacturing practice. |

SECOND SCHEDULE, TABLE V—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | (3) from *Bacillus subtilis* group ..... | (3) (a) Ale; beer; light beer; malt liquor; porter; stout .....<br>(b) Unstandardized bakery foods | (3) (a) Good manufacturing practice.<br>(b) Good manufacturing practice. |
| R.1 | Rennet ..... | (1) Cheese; cottage cheese .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE VI

FOOD ADDITIVES THAT MAY BE USED AS FIRMING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Aluminium sulphate ..... | (1) Canned crabmeat; lobster; salmon; shrimp and tuna; pickles and relishes .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ammonium aluminium sulphate ..... | (1) Pickles and relishes .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium chloride ..... | (1) Tomatoes; canned apples; canned vegetables; frozen apples .....<br>(2) Cheese; cottage cheese ..... | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.2 | Calcium citrate ..... | (1) Tomatoes; canned apples; canned vegetables; frozen apples; frozen sliced apples .....<br>(2) Unstandardized foods ..... | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.3 | Calcium gluconate ..... | Unstandardized foods ..... | Good manufacturing practice. |
| C.4 | Calcium phosphate, dibasic ..... | Unstandardized foods ..... | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.5 | Calcium phosphate, monobasic | (1) Tomatoes; canned apples; canned vegetables; frozen apples<br>(2) Unstandardized foods | (1) 0.026% calculated as calcium.<br>(2) Good manufacturing practice. |
| C.6 | Calcium sulphate | Tomatoes; canned apples; canned vegetables; frozen apples | 0.026% calculated as calcium. |
| P.1 | Potassium aluminium sulphate | (1) Pickles and relishes<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.1 | Sodium aluminium sulphate | (1) Pickles and relishes<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE VII

FOOD ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetylated monoglycerides | (1) Confectionery<br>(2) Frozen fish | (1) 0.4%.<br>(2) Good manufacturing practice. |
| B.1 | Beeswax | Confectionery | 0.4%. |
| C.1 | Carnauba wax | Confectionery | 0.4%. |
| C.2 | Candelilla wax | Confectionery | 0.4%. |
| G.1 | Gum Arabic | Confectionery | 0.4%. |
| G.2 | Gum benzoin | Confectionery | 0.4%. |
| M.1 | Magnesium silicate | Confectionery | 0.4%. |

SECOND SCHEDULE, TABLE VII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.2 | Mineral oil | Confectionery | 0.15%. |
| P.1 | Petrolatum | Confectionery | 0.15%. |
| S.1 | Shellac | Cake decorations confectionery | 0.4%. |
| S.2 | Spermaceti wax | Confectionery | 0.4%. |
| Z.1 | Zein | Confectionery | 1.0%. |

TABLE VIII

MISCELLANEOUS FOOD ADDITIVES

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| A.1 | Acetylated monoglycerides | Unstandardized foods | Coating release agent | Good manufacturing practice. |
| B.1 | Bead oil | Wine | Antifoaming agent | 5 p.p.m. |
| B.2 | Beeswax | Unstandardized foods | Antisticking agent | 0.4%. |
| C.1 | Caffeine | Cola type soft drinks | To characterize the product | 200 p.p.m. in the finished product. |
| C.2 | Caffeine citrate | Cola type soft drinks | To characterize the product | 200 p.p.m. calculated as caffeine, in the finished product. |
| C.3 | Calcium carbonate | (1) Flour, whole wheat flour<br>(2) Flour, whole wheat flour<br>(3) Confectionery | (1) Carrier of benzoyl peroxide<br>(2) Carrier of potassium bromate<br>(3) Creaming and fixing agent | (1) 900 p.p.m.<br>(2) 150 p.p.m.<br>(3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (4) Chewing gum | (4) Filler | (4) Good manufacturing practice. |
| | | (5) Unstandardized foods | (5) Carrier and dusting agent | (5) Good manufacturing practice. |
| C.4 | Calcium phosphate dibasic | (1) Flour, whole wheat flour | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Flour, whole wheat flour | (2) Carrier of potassium bromate | (2) 150 p.p.m. |
| C.5 | Calcium phosphate, tribasic. | Flour, whole wheat flour | Carrier or benzoyl peroxide | 900 p.p.m. |
| C.6 | Calcium silicate | Oil-soluble annatto | Carrier | Good manufacturing practice. |
| C.7 | Calcium stearate | Confectionery | Release agent | Good manufacturing practice. |
| C.8 | Calcium stearoyl-2-lactylate | (1) Liquid and frozen egg whites | (1) Whipping agent | (1) 0.05%. |
| | | (2) Dried egg whites | (2) Whipping agent | (2) 0.5%. |
| | | (3) Vegetable fat toppings | (3) Whipping agent | (3) 0.3%. |
| | | (4) Dehydrated potatoes | (4) Conditioning agent | (4) 0.5%. |
| C.9 | Calcium sulphate | (1) Flour; whole wheat flour | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Baking powder | (2) Neutral filler | (2) Good manufacturing practice. |
| C.10 | Carbon dioxide | (1) Ale; beer; carbonate (naming the fruit) juice; light beer; malt liquor; porter; soft drinks; stout; wine | (1) Carbonation | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Carbonation and pressure dispensing | (2) Good manufacturing practice. |
| C.11 | Castor oil | Confectionery | Release agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| C.12 | Cellulose, microcrystalline | (1) Ice milk<br>(2) Sherbet<br>(3) Carbohydrate or calorie reduced dietetic foods<br>(4) Whipped vegetable oil topping<br>(5) Unstandardized frozen desserts | (1) Bodying and texturizing agent<br>(2) Bodying and texturizing agent<br>(3) Filler<br>(4) Bodying and texturizing agent<br>(5) Bodying and texturizing agent | (1) 1.5%.<br>(2) 0.5%.<br>(3) Good manufacturing practice.<br>(4) 1.5%.<br>(5) 0.5%. |
| C.13 | Chloro I.P.C. [Isopropyl N-(3-chlorophenyl) carbamate (99% pure)] | Potatoes | Anti-sprouting agent | 50 p.p.m. |
| C.14 | Chloropentafluoro ethane | Unstandardized foods | Pressure dispensing and aerating agent | Good manufacturing practice. |
| C.15 | 4-chlorophenoxyacetic acid | Mung beans | Sprout activator | 2 p.p.m. in the harvested bean sprout. |
| C.16 | Citric acid | (1) Beef blood<br>(2) Unstandardized foods | (1) Anticoagulant<br>(2) Culture nutrient | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| D.1 | Dimethylpoly-siloxane formulations | (1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) | (1) Anti-foaming agent | (1) 10 p.p.m. of dimethyl polysiloxane. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; shortening; skim milk powder soft drinks; wine .....<br>(2) UnstandardiZed foods ..... | <br>(2) Anti-foaming agent ..... | <br>(2) 10 p.p.m. of dimethylpolysiloxane. |
| D.2 | Dioctyl sodium sulfosuccinate ..... | Wetting agent ..... | Wetting agent ..... | 10 p.p.m. in the finished drink. |
| E.1 | Ethylene oxide ..... | Fumigation ..... | Fumigation ..... | Good manufacturing practice. (Residues of ethylene chlorophydrin not to exceed 1,500 p.p.m.). |
| F.1 | Ferrous gluconate ..... | Ripe olives ..... | Colour retention ..... | Good manufacturing practice. |
| G.1 | Gamma radiation from cobalt 60 sources ..... | (1) Potatoes; onions .....<br>(2) Wheat; flour; whole wheat flour ..... | (1) Anti-sprouting agent .....<br>(2) For disinfestations ..... | (1) 15,000 rads.<br>(2) 75,000 rads. |
| G.2 | Gibberellic acid ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Sprout activator ..... | 0.5 p.p.m. in finished beverage. |
| G.3 | Glucono delta lactone ..... | (1) Cooked sausage; meatloaf .<br>(2) Dry sausage ..... | (1) To accelerate colour fixing<br>(2) To assist in curing ..... | (1) 0.5%.<br>(2) Good manufacturing practice. |
| G.4 | Glycerol ..... | (1) Meat curing compounds; sausage casings ..... | (1) Humectant ..... | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (2) Preserved meats | (2) Glaze for preserved meats | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Humectant plasticizer | (3) Good manufacturing practice. |
| | | (4) Soft drinks | (4) Humectant | (4) Good manufacturing practice. |
| H.1 | Hexane | Hop extract for use in malt liquors | Solvent | 2.2%. |
| I.1 | Isopropyl alcohol | Fish protein | To extract moisture, fat and other soluble components from fish | Good manufacturing practice. |
| L.1 | Lactylic esters of fatty acids | Unstandardized foods | Plasticizing agent | Good manufacturing practice. |
| L.2 | Lanolin | Chewing gum | Plasticizing agent | Good manufacturing practice. |
| M.1 | Magnesium aluminium silicate | Chewing gum | Dusting agent | Good manufacturing practice. |
| M.2 | Magnesium carbonate | (1) Flour; whole wheat flour... | (1) Carrier of benzoyl peroxide | (1) 900 p.p.m. |
| | | (2) Flour; whole wheat flour... | (2) Carrier of potassium bromate | (2) 150 p.p.m. |
| | | (3) Confectionery | (3) Release agent | (3) Good manufacturing practice. |
| M.3 | Magnesium silicate | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |
| | | (2) Chewing gum | (2) Dusting agent | (2) Good manufacturing practice. |
| | | (3) Rice | (3) Coating | (3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| M.4 | Magnesium stearate | Confectionery | Release agent | Good manufacturing practice. |
| M.5 | Maleic hydrazide (MH) (1,2-dihydropyridazine-3, 6-dione) | (1) Onions<br>(2) Beets; carrots; rutabagas<br>(3) Potatoes | (1) Anti-sprouting agent<br>(2) Anti-sprouting agent<br>(3) Anti-sprouting agent | (1) 15 p.p.m.<br>(2) 30 p.p.m.<br>(3) 50 p.p.m. |
| M.6 | Mannitol | (1) Dietetic foods<br>(2) Confectionery | (1) To modify texture<br>(2) Release agent | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.7 | Methyl ester of a-naphthalene acetic acid | Potatoes | Anti-sprouting agent | 9 p.p.m. |
| M.8 | Methyl ethyl cellulose | Unstandardized foods | Aerating agent | Good manufacturing practice. |
| M.9 | Methylene chloride | Hop extract for use in malt liquors | Solvent | 2.2%. |
| M.10 | Methanol | Hop extract | Solvent | 2.2%. |
| M.11 | Microcrystalline cellulose | Same foods as listed for cellulose microcrystalline | Filler | Same levels as prescribed for cellulose microcrystalline. |
| M.12 | Mineral oil | (1) Bakery products; confectionery; seeded raising<br>(2) Fresh fruits and vegetables | (1) Release agent<br>(2) Coating | (1) 0.3%.<br>(2) 0.3%. |
| M.13 | Monoacetin | Unstandardized bakery foods | Plasticizer | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| M.14 | Mono and di-glycerides ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks ..... | (1) Antifoaming agent ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Anti-foaming agent; humectant; release agent ..... | (2) Good manufacturing practice. |
| M.15 | Monoglycerides ..... | (1) Oil soluble annatto ..... | (1) Solvent ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Anti-foaming agent; humectant; release agent ..... | (2) Good manufacturing practice. |
| N.1 | Nitrogen ..... | Unstandardized foods ..... | Pressure dispensing agent ..... | Good manufacturing practice. |
| N.2 | Nitrous oxide ..... | Unstandardized foods ..... | Pressure dispensing agent ..... | Good manufacturing practice. |
| N.3 | Nonyl alcohol ..... | Potatoes ..... | Anti-sprouting agent ..... | Good manufacturing practice. |
| O.1 | Octafluoro-cyclobutane..... | Unstandardized foods ..... | Pressure dispensing and aerating agent ..... | Good manufacturing practice. |
| O.2 | Oxystearin ..... | Cotton seed oil; peanut oil; soya bean oil ..... | To inhibit crystal formation ..... | 0.125%. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| P.1 | Pancreas extract | Acid producing bacterial cultures | To control bacteriophages | Good manufacturing practice. |
| P.2 | Paraffin wax | (1) Fresh fruit and vegetables<br>(2) Cheese and turnips | (1) Coating<br>(2) Coating | (1) 0.3%.<br>(2) Good manufacturing practice. |
| P.3 | Petrolatum | Fresh fruit and vegetables | Coating | 0.3%. |
| P.4 | Polyglycerol ester of wood resin (ester gum) | Soft drinks | Density adjusting agent | 100 p.p.m. |
| P.5 | Polyvinyl-pyrrolidene | Ale; beer; light beer; malt liquor; porter; stout; wine | Clarifying agent | 2 p.p.m. in the finished product. |
| P.6 | Potassium aluminium sulphate | Flour; whole wheat flour | Carrier or benzoyl peroxide | 900 p.p.m. |
| P.7 | Potassium stearate | Chewing gum | Plasticizing agent | Good manufacturing agent. |
| P.8 | Propane | Unstandardized foods | Pressure dispensing and aerating agents | Good manufacturing practice. |
| P.9 | Propylene glycol | (1) Oil soluble annatto<br>(2) Soft drinks<br>(3) Unstandardized foods | (1) Solvent<br>(2) Solvent<br>(3) Humectant | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| Q.1 | Quillaia | Beverage bases; beverage mixes; soft drinks | Foaming agent | Good manufacturing practice. |
| S.1 | Saponin | Soft drinks | Foaming agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| S.2 | Sodium aluminium sulphate | Flour; whole wheat flour | Carrier of benzoyl peroxide | 900 p.p.m. |
| S.3 | Sodium bicarbonate | (1) Confectionery | (1) Aerating agent | (1) Good manufacturing practice. |
| | | (2) Salt | (2) To stabilize potassium iodate in salt | (2) Good manufacturing practice. |
| S.4 | Sodium carbonate | In combination with sodium hexametaphosphate for use on frozen fish fillets, frozen lobster, frozen crabs, frozen clams and frozen shrimp | To reduce thaw drip | 15% of the combination of sodium carbonate and sodium hexametaphosphate. |
| S.5 | Sodium citrate | Beef blood | Anticoagulant | 0.2%. |
| S.6 | Sodium ferrocyanide decahydrate | Dendritic salt | As an adjuvant in the production of dendritic salt crystals | 13 p.p.m. calculated as anhydrous sodium ferrocyanide. |
| S.7 | Sodium hexametaphosphate | (1) Beef blood | (1) Anti-coagulant | (1) 0.2%. |
| | | (2) Frozen fish fillets; frozen lobsters; frozen crab; frozen clams and frozen shrimp | (2) To reduce thaw drip | (2) 0.5% total added phosphate. |
| S.8 | Sodium phosphate, dibasic | (1) Frozen fish | (1) To prevent cracking of glaze | (1) Good manufacturing practice. |
| | | (2) Frozen mushrooms | (2) To prevent discolouration | (2) Good manufacturing practice. |
| S.9 | Sodium silicate | Canned drinking water | Corrosion inhibitor | Good manufacturing practice. |
| S.10 | Sodium stearate | Chewing gum | Plasticizing agent | Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| S.11 | Sodium stearoyl-2 lactylate | (1) Liquid and frozen egg whites | (1) Whipping agent | (1) 0.05%. |
| | | (2) Dried egg whites | (2) Whipping agent | (2) 0.5%. |
| | | (3) Oil toppings or topping mixes | (3) Whipping agent | (3) 0.3%. |
| S.12 | Sodium sulphate | Frozen mushrooms | To prevent discolouration | Good manufacturing practice. |
| S.13 | Sodium sulphite | Canned flaked tuna | To prevent discolouration | 300 p.p.m. |
| S.14 | Sodium thiosulphate | Salt | To stabilize potassium iodate in salt | Good manufacturing practice. |
| S.15 | Sodium tripolyphosphate | Frozen fish fillets; frozen lobster; frozen crab; frozen clams and frozen shrimp | To reduce thaw drip | 0.5% total added phosphate. |
| S.16 | Sorbitol | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |
| | | (2) Marshmallows, shredded coconut | (2) Humectant | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) To modify texture | (3) Good manufacturing practice. |
| S.17 | Stannous chloride | (1) Asparagus packed in glass containers; concentrated fruit juice; lemon juice; lime juice | (1) Flavour and colour stabilizer | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Flavour and colour stabilizer | (2) Good manufacturing practice. |
| S.18 | Stearic acid | (1) Confectionery | (1) Release agent | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE VIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III | COLUMN IV |
|---|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Purpose of Use* | *Maximum Level of Use* |
| | | (2) Chewing gum ..... | (2) Plasticizing agent ..... | (2) Good manufacturing practice. |
| S.19 | Sodium methyl suphate ..... | Pectin ..... | A processing aid, the result of methylation of pectin by sulphuric acid and methyl alcohol and neutralized by sodium bicarbonate..... | 0.1% of pectin. |
| S.20 | Sucrose acetate isobutyrate. | Soft drinks ..... | Density adjusting agent ..... | 300 p.p.m. in the beverage as consumed. |
| T.1 | Tannic acid ..... | Chewing gum ..... | To reduce adhesion ..... | Good manufacturing practice. |
| T.2 | Triacetin ..... | Cake mixes ..... | Wetting agent ..... | Good manufacturing practice. |

TABLE IX

FOOD ADDITIVES THAT MAY BE USED AS NON-NUTRITIVE SWEETENING AGENTS

[L.N. 206/1958, Sch.]

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| A.2 | Aspartame ..... | Carbohydrate or calorie reduced dietectic foods ..... | Good Manufacturing practice. |
| C.1 | Calcium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| S.1 | Saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |
| S.2 | Sodium saccharin ..... | Carbohydrate or calorie reduced dietetic foods ..... | Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE X

FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID-REACTING MATERIALS AND WATER CORRECTING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Adipic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ammonium aluminium sulphate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.4 | Ammonium bicarbonate | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.5 | Ammonium carbonate | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.6 | Ammonium citrate, dibasic | Unstandardized foods | Good manufacturing practice. |
| A.7 | Ammonium citrate, monobasic | Unstandardized foods | Good manufacturing practice. |
| A.8 | Ammonium hydroxide | (1) Chocolate; cocoa; milk chocolate; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.9 | Ammonium phosphate, dibasic | (1) Ale; bacterial cultures; baking powder; beer; light beer; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.10 | Ammonium phosphate, monobasic | (1) Ale; bacterial cultures; baking powder; beer; light beer; malt; liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium acetate | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.2 | Calcium bicarbonate | Soft drinks | Good manufacturing practice. |
| C.3 | Calcium carbonate | (1) Chocolate drink; ice-cream mix; ice milk mix; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.4 | Calcium chloride | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.5 | Calcium citrate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.6 | Calcium fumarate | Unstandardized foods | Good manufacturing practice. |
| C.7 | Calcium gluconate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.8 | Calcium hydroxide | (1) Ale; beer; ice-cream mix; light beer; malt liquor; porter; stout<br>(2) Canned peas<br>(3) Unstandardized foods | (1) Good manufacturing practice.<br>(2) 0.01%.<br>(3) Good manufacturing practice. |
| C.9 | Calcium lactate | (1) Baking powder; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.10 | Calcium oxide | (1) Ale; beer; chocolate drink; ice-cream mix; ice milk; light beer; malt liquor; porter; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.11 | Calcium phosphate, dibasic | Unstandardized foods | Good manufacturing practice. |
| C.12 | Calcium phosphate, monobasic | (1) Baking powder; malt liquors<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.13 | Calcium phosphate, tribasic | Unstandardized foods | Good manufacturing practice. |
| C.14 | Calcium sulphate | Ale; beer; light beer; malt liquor; porter; soft drinks; stout; wine | Good manufacturing practice. |
| C.15 | Citric acid | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; canned artichokes; canned asparagus; canned bean sprouts; canned onions; canned pears; canned shellfish; canned spring mackerel; cottage cheese; cream cottage cheese; fig marmalade; fig marmalade with pectin; French dressing; frozen cooked shrimp; grape juice; honey wine; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquor; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; mincemeat; pineapple marmalade; pineapple marmalade with pectin; porter; process cheese; process cream cheese; salad dressing; sherbet; skim milk process cheese; stout; tomatoes; wine; soft drinks | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| C.16 | Cream of tartar | Same foods as listed for potassium acid tartrate | Same levels as prescribed for potassium acid tartrate. |
| F.1 | Fumaric acid | (1) Soft drinks; fruit and vegetables products<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| G.1 | Gluconic acid | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| G.2 | Glucono delta lactone | Unstandardized foods | Good manufacturing practice. |
| H.1 | Hydrochloric acid | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| L.1 | Lactic acid | (1) Ale; baking powder; beer; bread; cottage cheese; cream cottage cheese; french dressing; ice-cream mix; ice milk mix; light beer; malt liquor; margarine; mayonnaise; olives; pickles and relishes; porter process cheese; process cream cheese; salad dressing; sherbet; skim milk process; soft drinks; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.2 | Magnesium carbonate | (1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; milk chocolate; soft drinks; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.3 | Magnesium citrate | Soft drinks | Good manufacturing practice. |
| M.4 | Magnesium fumarate | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| M.5 | Magnesium hydroxide | (1) Chocolate; cocoa; ice-cream mix; ice milk mix; milk chocolate; sweet chocolate<br>(2) Canned peas | (1) Good manufacturing practice.<br>(2) 0.05% |
| M.6 | Magnesium oxide | Chocolate drink; ice-cream mix; ice milk mix | |
| M.7 | Magnesium sulphate | Malt liquor; ale; beer; light beer; porter; soft drinks; stout | Good manufacturing practice. |
| M.8 | Malic acid | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.1 | Phosphoric acid | (1) Ale; beer; chocolate cocoa; cottage cheese; cream cottage cheese; malt liquor; light beer; milk chocolate; mono and di-glycerides; soft drinks; porter; stout; sweet chocolate<br>(2) Unstandardized foods<br>(3) Fish protein | (1) Good manufacturing practice.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| P.2 | Potassium acid tartrate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Potassium aluminium sulphate | (1) Ale; baking powder; beer; light beer; malt liquor; oil soluble annatto; porter; stout<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.4 | Potassium bicarbonate | (1) Baking powder; chocolate; cocoa; malted milk; malted milk powder; milk<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.5 | Potassium carbonate | (1) Chocolate; cocoa; milk chocolate; soft drinks; sweet chocolate<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.6 | Potassium chloride | Ale; beer; light beer; malt liquor; porter; soft drinks; stout | Good manufacturing practice. |
| P.7 | Potassium citrate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.8 | Potassium fumarate | Unstandardized foods | Good manufacturing practice. |
| P.9 | Potassium hydroxide | (1) Oil soluble annatto<br>(2) Chocolate; cocoa; milk chocolate; sweet chocolate | (1) 1.0%.<br>(2) Good manufacturing practice. |
| P.10 | Potassium phosphate, dibasic | Unstandardized foods | Good manufacturing practice. |
| P.11 | Potassium sulphate | Ale; beer; light beer; malt liquor; porter; soft drinks; stout | Good manufacturing practice. |
| S.1 | Sodium acetate | (1) Soft drinks<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.2 | Sodium acid pyrophosphate | (1) Baking powder<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| S.3 | Sodium acid tartrate | Baking powder | Good manufacturing practice. |
| S.4 | Sodium aluminium phosphate | Unstandardized foods | Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.5 | Sodium aluminium sulphate ..... | (1) Baking powder ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.6 | Sodium bicarbonate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; baking powder; chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; malted milk powder; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; milk chocolate; oil soluble annatto; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; sweet chocolate ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.7 | Sodium bisulphate ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |
| S.8 | Sodium carbonate ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; meat binder for preserved meat product; margarine ..... | (1) Good manufacturing practice. |
| | | (2) Soft drinks ..... | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods ..... | (3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.9 | Sodium citrate, dibasic | (1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.10 | Sodium citrate, monobasic | (1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.11 | Sodium citrate, tribasic | (1) Apple (or rhubarb) and (naming the fruit) jam; cottage cheese; cream; cream cottage cheese; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; sherbet | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.12 | Sodium fumarate | Unstandardized foods | Good manufacturing practice. |
| S.13 | Sodium gluconate | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.14 | Sodium hexametaphosphate | Unstandardized foods | Good manufacturing practice. |
| S.15 | Sodium hydroxide | (1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; chocolate; sweet chocolate; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat products | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.16 | Sodium lactate | (1) Soft drinks | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.17 | Sodium phosphate, dibasic | (1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.18 | Sodium phosphate, monobasic | (1) Ale; beer; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.19 | Sodium phosphate, tribasic | (1) Ale; beer; light beer; malt liquors; porter; stout | (1) Good manufacturing practice. |
| | | (2) Soft drinks | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.20 | Sodium potassium tartrate | (1) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE X—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin ..... | |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |
| S.21 | Sodium pyrophosphate, tetra-basic ..... | Unstandardized foods ..... | Good manufacturing practice. |
| S.22 | Sodium tripolyphosphate ..... | Unstandardized foods ..... | Good manufacturing practice. |
| S.23 | Sulphuric acid ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |
| T.1 | Tartaric acid ..... | (1) Ale; apple (or rhubarb) and (naming the fruit) jam; baking powder; beer; fig marmalade; fig marmalade with pectin; french dressing; honey wine; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquors; (naming the citrus fruit) marmalade with pectin; mayonnaise; pineapple marmalade; pineapple marmalade with pectin; porter; salad dressing; sherbet; wine; soft drinks; stout ..... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |

SECOND SCHEDULE—*continued*

TABLE XI

PART I

[L.N. 55/1979, Sch., L.N. 296/1979, Sch., L.N. 206/1985, Sch.]

FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic acid | (1) Preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ascorbic acid | (1) Ale; beer; canned mushrooms; canned tuna; frozen fruit; glaze of frozen fish light beer; malt liquor; meat binder for preserved meat and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; stout; wine<br>(2) Unstandardized foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| C.1 | Calcium ascorbate | Same foods as listed for ascorbic acid | Same levels as prescribed for ascorbic acid. |
| E.1 | Erythorbic acid | (1) Ale; beer; frozen fruit; light beer; malt liquor; meat binder for preserved meat and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; stout; wine | (1) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| I.1 | Iso-ascorbic acid | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| P.1 | Potassium nitrate | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| S.1 | Sodium ascorbate | Same foods as listed for ascorbic acid | Same levels as prescribed for ascorbic acid. |
| S.2 | Sodium erythorbate | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| S.3 | Sodium isoascorbate | Same foods as listed for erythorbic acid | Same levels as prescribed for erythorbic acid. |
| S.4 | Sodium nitrate | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| S.5 | Sodium nitrite | Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite. |
| T.2 | Tocopherols | Essential oils, soft drinks, extracts and flavouring | Good manufacturing practice; 0.00004%, 0.05%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| W.1 | Wood smoke ..... | (1) Preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; sausage ... | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods ..... | (2) Good manufacturing practice. |

PART II

FOOD ADDITIVES THAT MAY BE USED AS CLASS II PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.1 | Benzoic acid ..... | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks ..... | (1) 1,000 p.p.m. |
| | | (2) Tomato catsup; tomato paste; tomato pulp; tomato puree ..... | (2) 750 p.p.m. |
| | | (3) Margarine ..... | (3) 100 p.p.m. singly or in combination with sorbic acid. |
| | | (4) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (4) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m., calculated as sorbic acid. |
| M.1 | Methyl-p-hydroxy benzoate | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juice; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks | (1) 1,000 p.p.m. |
| | | (2) Tomato catsup; tomato paste; tomato pulp; tomato puree | (2) 750 p.p.m. |
| | | (3) Unstandardized foods (except Unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (3) 1,000 p.p.m. |
| M.2 | Methyl paraben | Same foods as listed for methyl-p-hydroxy benzoate | Same levels as prescribed for methyl-p-hydroxy benzoate. |
| P.1 | Potassium bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| P.3 | Potassium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m. calculated as sorbic acid. |
| P.4 | Propyl-p-hydroxy benzoate | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, | (1) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | packaged fish and meat (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks<br>(2) Tomato catsup; tomato paste; tomato pulp; tomato puree<br>(3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | <br><br>(2) 750 p.p.m.<br><br>(3) 1,000 p.p.m. |
| P.5 | Propyl paraben | Same food as listed for propyl-p-hydroxy benzoate | Same levels as prescribed for propyl-p-hydroxy benzoate. |
| S.1 | Sodium benzoate | Same foods as listed for benzoic acid | 1,000 p.p.m. calculated as benzoic acid. |
| S.2 | Sodium bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| S.3 | Sodium meta-bisulphite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |
| S.4 | Sodium salt of methyl-phydroxy benzoic acid | Same foods as listed for methyl-p-hydroxy benzoate | 1,000 p.p.m. calculated as methyl-p-hydroxy benzoate. |
| S.5 | Sodium salt of propyl-phydroxy benzoic acid | Same foods as listed for propyl-p-hydroxy benzoate | 1,000 p.p.m. calculated as propyl-p-hydroxy benzoate. |
| S.6 | Sodium sorbate | Same foods as listed for sorbic acid | 1,000 p.p.m. calculated as sorbic acid. |
| S.7 | Sodium sulphite | Same foods as listed for sulphureous acid | Same levels as prescribed for sulphurous acid. |
| S.8 | Sodium dithionite | Same foods as listed for sulphurous acid | Same levels as prescribed for sulphurous acid. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.9 | Sorbic acid | (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; smoked or salted dried fish; smoked or salted fish paste; soft drinks; (naming the source of the glucose) syrup; tomato catsup; tomato paste; tomato pulp; tomato puree | (1) 1,000 p.p.m. |
| | | (2) Margarine | (2) 1,000 p.p.m. singly or in combination with benzoic acid. |
| | | (3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (3) 1,000 p.p.m. |
| S.10 | Sulphurous acid | (1) Honey wine; wine | (1) 70 p.p.m. in the free state or 350 p.p.m. in the combined state calculated as sulphur dioxide. |
| | | (2) Ale; beer; light beer; malt liquor; porter; stout; corn starch | (2) 40 p.p.m. calculated as sulphur dioxide. |
| | | (3) Apple (or rhubarb) and (naming the fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apple; fruit juices; gelatine; glucose; glucose solids; (naming | (3) 500 p.p.m. calculated as sulphur dioxide. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; (naming the source of the glucose) syrup; refiners' molasses; table molasses; tomato catsup; tomato paste; tomato pulp; tomato puree ... | |
| | | (4) Soft drinks ..... | (4) 100 p.p.m. calculated as sulphur dioxide. |
| | | (5) Dried fruit and vegetables ..... | (5) 2,500 p.p.m. calculated as sulphur dioxide. |
| | | (6) Unstandardized foods (except in food recognized as a source of thiamine and except unstandardized preparations of— | (6) 500 p.p.m. calculated as sulphur dioxide. |
| | | (a) meat and meat product; | |
| | | (b) fish; and | |
| | | (c) poultry meat and poultry meat product) ..... | |
| | | (7) Frozen mushrooms ..... | (7) 90 p.p.m. calculated as sulphur dioxide. |

PART III

FOOD ADDITIVES THAT MAY BE USED AS CLASS III PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium propionate ..... | Same foods as listed for propionic acid ..... | 2,000 p.p.m. calculated as propionic acid. |
| C.2 | Calcium sorbate ..... | Same foods as listed for sorbic acid ..... | Same maximum levels of use as listed for sorbic acid. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.1 | Potassium sorbate | Same foods as listed for sorbic acid | Same maximum levels of use as listed for sorbic acid. |
| P.2 | Propionic acid | (1) Bread; cheese<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) 2,000 p.p.m.<br>(2) 2,000 p.p.m. |
| S.1 | Sodium diacetate | (1) Bread; cheese<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) 3,000 p.p.m.<br>(2) 3,000 p.p.m. |
| S.2 | Sodium propionate | Same foods as listed for propionic acid | 2,000 p.p.m. calculated as propionic acid. |
| S.3 | Sodium sorbate | Same foods as listed for sorbic acid | Same maximum levels of use as listed for sorbic acid. |
| S.4 | Sorbic acid | (1) Bread<br>(2) Cheese<br>(3) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product; | (1) 1,000 p.p.m.<br>(2) 3,000 p.p.m.<br>(3) 1,000 p.p.m. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (b) fish; and<br>(c) poultry meat and poultry meat product) .....<br>(4) Wine ..... | <br><br>(4) 200 p.p.m. |

PART IV

FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ascorbic acid ..... | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening .....<br>(2) Unstandardized foods ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.2 | Ascorbyl palmitate ..... | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening .....<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| A.3 | Ascorbyl stearate ..... | Margarine ..... | Good manufacturing practice. |
| B.1 | Butylated hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole) ..... | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening ..... | (1) 0.01%. If butylated hydroxytoluene or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (2) Dried breakfast cereals; dehydrated potato products | (2) 0.005%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.005%. |
| | | (3) Chewing gum | (3) 0.02%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02%. |
| | | (4) Essential oils; citrus oil flavours; dry flavours | (4) 0.125% If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.125%. |
| | | (5) Citrus oils | (5) 0.5%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.5%. |
| | | (6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue | (6) 0.0065%. If butylated hydroxytoluene is also used the total shall not exceed 0.0065%. |
| | | (7) Vitamin A liquids for addition to food.. | (7) 5 mg/1,000,000 units. |
| | | (8) Dry beverage mixes; dry dessert and confection mixes | (8) 0.009%. |
| | | (9) Active dry yeast | (9) 0.1%. |
| | | (10) Soft-drinks | (10) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |
| | | (11) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (11) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| B.2 | Butylated hydroxytoluene (3, 5-di-tertiary butyl-4-hydroxytoluene) ... | (1) Fats and oils; lard; margarine monoglycerides and di-glycerides; shortening ..... | (1) 0.01%. If butylated hydroxyanisole or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%. |
| | | (2) Dried breakfast cereals; dehydrated potato products ..... | (2) 0.005%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.005%. |
| | | (3) Chewing gum ..... | (3) 0.02%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02%. |
| | | (4) Essential oils; citrus oil flavours; dry flavours ..... | (4) 0.125% If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.125%. |
| | | (5) Citrus oils ..... | (5) 0.5%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.5%. |
| | | (6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue ..... | (6) 0.0065%. If butylated hydroxytanisole is also used the total shall not exceed 0.0065%. |
| | | (7) Vitamin A liquids for addition to food ..... | (7) 5 mg/1,000,000 units. |
| | | (8) Parboiled rice ..... | (8) 0.0035%. |
| | | (9) Soft drinks ..... | (9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |
| | | (10) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) ..... | (10) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Citric acid | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |
| G.1 | Gallates, dodecyl, octyl, propyl | (1) Edible fats and oils, shortening | (1) 0.01% singly or in combination. |
| | | (2) Butter fat not intended for direct consumption or for use in recombined milk or recombined milk products | (2) 0.01% singly or in combination. |
| | | (3) Margarine | (3) 0.01% singly or in combination with butylated hydroxyanisole or butylated hydroxyltoluene. |
| G.2 | Gallate, propyl | (1) Dried breakfast cereals; dehydrated potato products | (1) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.005%. |
| | | (2) Chewing gum | (2) 0.01%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01%. |
| | | (3) Essential oils; dry flavours | (3) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.125%. |
| | | (4) Citrus oils | (4) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.5%. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (5) Soft drinks | (5) 0.01%. of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01% |
| | | (6) Other unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (6) 0.01% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01% of the fat or the oil content of the food. |
| G.3 | Gum guaia | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |
| L.1 | Lecithin | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| L.2 | Lecithin citrate | Same foods as listed for lecithin | Same maximum levels of use as listed for lecithin. |
| M.1 | Monoglyceride citrate | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| M.2 | Monoisopropyl citrate | (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| T.1 | Tartaric acid | (1) Fats and oils; lard; monoglycerides and di-glycerides; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XI—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| V.1 | Vegetable oils containing tocopherols | (1) Fats and oils; lard; monoglycerides and di-glycerides; margarine; shortening<br>(2) Unstandardized foods (except unstandardized preparations of—<br>(a) meat and meat product;<br>(b) fish; and<br>(c) poultry meat and poultry meat product) | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

TABLE XII

FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium citrate, dibasic | Unstandardized foods | Good manufacturing practice. |
| A.2 | Ammonium citrate, mono-basic | Unstandardized foods | Good manufacturing practice. |
| C.1 | Calcium citrate | Unstandardized foods | Good manufacturing practice. |
| C.2 | Calcium disodium ethylenediaminetetraacetate | (1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout<br>(2) French dressing; mayonnaise; salad dressing; unstandardized dressings and sauces<br>(3) Potato salad; sandwich spread<br>(4) Canned shrimp and tuna<br>(5) Canned crabmeat, lobster and salmon | (1) 25 p.p.m.<br>(2) 75 p.p.m.<br>(3) 100 p.p.m.<br>(4) 250 p.p.m.<br>(5) 275 p.p.m. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| | | (6) Margarine and shortening | (6) 75 p.p.m. |
| | | (7) Cooked, canned clams | (7) 340 p.p.m. |
| C.3 | Calcium disodium EDTA | Same foods as listed for calcium disodium ethylenediaminetetraacetate | Same levels as prescribed for calcium disodium ethylenediaminetetraacetate. |
| C.4 | Calcium phosphate, mono-basic | (1) Ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Unstandardized dairy products | (2) Good manufacturing practice. |
| C.5 | Calcium phosphate, tribasic | Ice-cream mix; ice milk mix | Good manufacturing practice. |
| C.6 | Calcium phytate | Glazed fruit | Good manufacturing practice. |
| C.7 | Citric acid | (1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat product | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| D.1 | Disodium ethylenediamineteteraacetate | (1) Dressing and sauces | (1) 75 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (2) Sandwich spread | (2) 100 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (3) Canned red kidney beans | (3) 165 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |
| | | (4) Dried banana products | (4) 295 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| G.1 | Glycine | (1) Mono and di-glycerides | (1) 0.02%. |
| | | (2) Shortening | (2) 0.02%. |
| P.1 | Phosphoric acid | Mono and di-glycerides | 0.02%. |
| P.2 | Potassium phosphate, mono-basic | (1) Ice-cream mix; ice milk mix; sherbet | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| P.3 | Potassium pyrophosphate, tetrabasic | Meat tenderizers | Good manufacturing practice. |
| S.1 | Sodium acid pyrophosphate | (1) Canned sea foods; preserved beef and pork; preserved beef and pork products. | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. |
| | | (2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts | (2) Good manufacturing practice. |
| | | (3) Unstandardized foods | (3) Good manufacturing practice. |
| S.2 | Sodium citrate | (1) Ice-cream mix; ice milk mix; sherbet; pumping pickle and dry cure employed in the curing of preserved meat or preserved meat product | (1) Good manufacturing practice. |
| | | (2) Unstandardized foods | (2) Good manufacturing practice. |
| S.3 | Sodium hexametaphosphate | (1) Preserved beef and pork; preserved beef and pork products | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. |
| | | (2) Canned sea foods | (2) 0.1%. |
| | | (3) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts | (3) Good manufacturing practice. |
| | | (4) Unstandardized foods | (4) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.4 | Sodium phosphate, dibasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.5 | Sodium phosphate, monobasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.6 | Sodium pyrophosphate, tetrabasic | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Ice-cream mix; ice milk mix; meat tenderizers; pumping pickle for the curing of pork and beef cuts; sherbet<br>(3) Unstandardized foods | (1) 0.5% total added phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.7 | Sodium tripolyphosphate | (1) Preserved beef and pork; preserved beef and pork products<br>(2) Pumping pickle for the curing of pork and beef cuts<br>(3) Unstandardized foods | (1) 0.5% total added sodium phosphate calculated as sodium phosphate, dibasic.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| S.8 | Stearyl citrate | Margarine | 0.15%. |

SECOND SCHEDULE—*continued*

TABLE XIII

FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Acetic anhydride | Starch | Good manufacturing practice. |
| A.2 | Adipic acid | Starch | Good manufacturing practice. |
| A.3 | Aluminium sulphate | Starch | Good manufacturing practice. |
| E.1 | Epichlorhydrin | Starch | Good manufacturing practice. |
| H.1 | Hydrochloric acid | Starch | Good manufacturing practice. |
| H.2 | Hydrogen peroxide | Starch | Good manufacturing practice. |
| M.1 | Magnesium sulphate | Starch | 0.4%. |
| N.1 | Nitric acid | Starch | Good manufacturing practice. |
| O.1 | Octenyl succinic anhydride | Starch | Good manufacturing practice. |
| P.1 | Peracetic acid | Starch | Good manufacturing practice. |
| P.2 | Phosphorous oxychloride | Starch | Good manufacturing practice. |
| P.3 | Potassium permanganate | Starch | 50 p.p.m. of manganese sulphate calculated as manganese. |
| P.4 | Propylene oxide | Starch | 25%. |
| S.1 | Sodium acetate | Starch | Good manufacturing practice. |
| S.2 | Sodium bicarbonabate | Starch | Good manufacturing practice. |
| S.3 | Sodium carbonate | Starch | Good manufacturing practice. |
| S.4 | Sodium chlorite | Starch | Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIII—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| S.5 | Sodium hydroxide | Starch | Good manufacturing practice. |
| S.6 | Sodium hypochlorite | Starch | Good manufacturing practice. |
| S.7 | Sodium trimetaphosphate | Starch | 400 p.p.m. calculated as phosphorous. |
| S.8 | Succinic anhydride | Starch | Good manufacturing practice. |
| S.9 | Sulphuric acid | Starch | Good manufacturing practice. |

TABLE XIV

FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| A.1 | Ammonium chloride | (1) Flour; whole wheat flour<br>(2) Bread<br>(3) Unstandardized foods | (1) 2,000 p.p.m. of the flour.<br>(2) 2,500 p.p.m. of the flour.<br>(3) Good manufacturing practice. |
| A.2 | Ammonium phosphate, dibasic | (1) Bread<br>(2) Honey wine; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| A.3 | Ammonium phosphate, monobasic | (1) Bread<br>(2) Ale; beer; light beer; malt liquor; porter; stout; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |
| A.4 | Ammonium sulphate | (1) Bread<br>(2) Honey wine; wine<br>(3) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice.<br>(3) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| C.1 | Calcium carbonate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.2 | Calcium chloride | Unstandardized bakery foods | Good manufacturing practice. |
| C.3 | Calcium citrate | Unstandardized bakery foods | Good manufacturing practice. |
| C.4 | Calcium lactate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.5 | Calcium phosphate, dibasic | (1) Bread<br>(2) Unstandardized bakery foods | (1) 2,500 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| C.6 | Calcium phosphate, monobasic | (1) Bread<br>(2) Flour<br>(3) Unstandardized bakery foods | (1) 7,500 p.p.m. of the flour.<br>(2) 7,500 p.p.m. of the flour.<br>(3) Good manufacturing practice. |
| C.7 | Calcium phosphate, tribasic | Unstandardized bakery foods | Good manufacturing practice. |
| C.8 | Calcium sulphate | (1) Bread<br>(2) Unstandardized bakery foods | (1) 5,000 p.p.m. of the flour.<br>(2) Good manufacturing practice. |
| M.1 | Manganese sulphate | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| P.1 | Phosphoric acid | Ale; beer; light beer; malt liquor; porter; stout | Good manufacturing practice. |
| P.2 | Potassium chloride | (1) Ale; beer; light beer; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |
| P.3 | Potassium phosphate, dibasic | (1) Ale; beer; light beer; honey wine; wine; malt liquor; porter; stout<br>(2) Unstandardized bakery foods | (1) Good manufacturing practice.<br>(2) Good manufacturing practice. |

SECOND SCHEDULE, TABLE XIV—*continued*

| ITEM | COLUMN I | COLUMN II | COLUMN III |
|---|---|---|---|
| *Number* | *Additive* | *Permitted in or upon* | *Maximum Level of Use* |
| P.4 | Potassium phosphate, monobasic .... | Ale; beer; malt liquor; honey wine; light beer; wine; porter; stout ..... | Good manufacturing practice. |
| S.1 | Sodium sulphate ..... | Unstandardized bakery foods ..... | Good manufacturing practice. |
| U.1 | Urea ..... | Honey wine; wine ..... | Good manufacturing practice. |
| Z.1 | Zinc sulphate ..... | Ale; beer; light beer; malt liquor; porter; stout ..... | Good manufacturing practice. |

THIRD SCHEDULE

[L.N. 296/1979, Sch.]

STANDARDS FOR SPECIFIED FOOD COLOURS

| *Name* | *Chemical Name* | *Pure Dye* | *Water Insoluble Matter* | *Subsidiary Dye* | *Ether Extractable Matter* | *Intermediate* |
|---|---|---|---|---|---|---|
| | | *Minimum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* |
| Carmoisine ..... | Disodium salt of 2- (4-sulpho -1-naphthylazo) 1-naphthol -4- sulphonic acid ..... | 85 | 0.2 | 2 | 0.2 | 0.5 |
| Ponceau 4R ..... | Trisodium salt of 1-(4-sulpho-1-naphthylazo) 2-naphthol -6, 8-disulphonic acid ..... | 82 | 0.1 | 1 | 0.2 | 0.5 |
| Erythrosine ..... | Disodium salt or dipotassium salt of 2, 4, 5, 7 tetraiodofluoroscein ..... | 85 | 0.2 | 3 | 0.2 (from alkaline solution) | 0.5 |

THIRD SCHEDULE—*continued*

| *Name* | *Chemical Name* | *Pure Dye* | *Water Insoluble Matter* | *Subsidiary Dye* | *Ether Extractable Matter* | *Intermediate* |
|---|---|---|---|---|---|---|
| | | *Minimum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* | *Maximum Percentage* |
| Tartrazine ..... | Trisodium salt of 5-hydroxy-1-p-sulphophenyl-4-(p-sulphophenylazo) pyrazole-3- carboxylic acid ..... | 85 | 0.2 | 1 | 0.2 | 0.5 |
| Sunset yellow FCF ..... | Sodium salt of 1-(4-sulphophenylazo)-2-naphthol-6- sulphonic acid ..... | 85 | 0.1 | 3 | 0.2 | 0.5 |
| Brilliant blue FCF ..... | Disodium bis (p-(N-ethyl-N-p-sulphonatobenzyl) aminophenyl)-(2-sulphonatophenyl) methane ..... | 85 | 0.2 | 3 | 0.2 | 0.5 |
| Indigotine ..... | Disodium salt of indigotin-5, 5'-disulphonic acid ..... | 85 | 0.2 | 1 | 0.2 | 0.5 |

FOURTH SCHEDULE

**[Regulation 50.]**

EXEMPTION LIMITS FOR POISONOUS OR HARMFUL SUBSTANCES IN FOOD

PART I

| *Foods* | SUBSTANCES IN PARTS PER MILLION | | | | | |
|---|---|---|---|---|---|---|
| | *Arsenic* | *Lead* | *Copper* | *Zinc* | *Fluorine* | *Mercury* |
| Apple juice | — | 3.5 | 5.0 | 5.0 | — | — |
| Apricot nectar | 0.2 | 0.3 | — | 5.0 | — | — |
| Grapefruit juice | — | 0.3 | 5.0 | 5.0 | — | — |
| Grape juice | — | 0.3 | 5.0 | 5.0 | — | — |
| Lemon juice | — | 1.0 | 5.0 | 5.0 | — | — |
| Orange juice | — | 0.3 | 5.0 | 5.0 | — | — |
| Peach nectar | 0.2 | 0.3 | 5.0 | 5.0 | — | — |
| Pear nectar | — | 0.3 | 5.0 | 5.0 | — | — |
| Tomato juice | — | 0.3 | 5.0 | 5.0 | — | — |
| Dextrose anhydrous | 1.0 | 2.0 | 2.0 | — | — | — |
| Dextrose monohydrate | 1.0 | 2.0 | 2.0 | — | — | — |
| Glucose syrup | 1.0 | 2.0 | 5.0 | — | — | — |
| Dried glucose syrup | 1.0 | 2.0 | 5.0 | — | — | — |
| Soft sugars | 1.0 | 2.0 | 10.0 | — | — | — |
| White sugar | 1.0 | 2.0 | 2.0 | — | — | — |
| Powder sugar | 1.0 | 2.0 | 2.0 | — | — | — |
| Lactose | 1.0 | 2.0 | 2.0 | — | — | — |
| Cocoa butter | 0.5 | 0.5 | 0.4 | — | — | — |
| Refined oils and fats | 0.1 | 0.1 | 0.1 | — | — | — |
| Virgin oils | 0.1 | 0.1 | 0.4 | — | — | — |
| Canned fruits and vegetables | — | 0.5 | — | — | — | — |
| Citric acid | 1 | 10 | 50 | 50 | 2 | — |
| Tartaric acid | 1 | 10 | 50 | 50 | 2 | — |
| Cream of tartar | 2 | 20 | 50 | 50 | 2 | — |
| Sodium bicarbonate | 2 | 5 | 50 | 50 | 2 | — |
| Baking powder | 2 | 10 | 50 | 50 | 10 | — |
| Phosphoric acid | 4 | 5 | 30 | 30 | 20 | — |
| Calcium phosphate | 4 | 5 | 30 | 30 | 30 | — |
| Sodium potassium and ammonium phosphates | 4 | 5 | 30 | 30 | 20 | — |
| Sodium and potassium nitrates | 1 | 10 | 50 | 50 | 2 | — |
| Sodium nitrite | 1 | 20 | 50 | 50 | 2 | — |
| Aluminium compounds | 3 | 10 | 50 | 50 | 2 | — |
| Marine and fresh water animal products | 5 | 10 | 100 | 100 | 25 | 0.5 |
| Liver | 1 | 2 | 150 | 100 | 2 | — |
| Fresh fruits | 2 | 7 | 50 | 50 | 2 | — |
| Fresh vegetables | 1 | 2 | 50 | 50 | 2 | — |
| Gelatine | 2 | 7 | 30 | 100 | 60 | — |

FOURTH SCHEDULE—*continued*

| *Foods* | SUBSTANCES IN PARTS PER MILLION | | | | | |
|---|---|---|---|---|---|---|
| | *Arsenic* | *Lead* | *Copper* | *Zinc* | *Fluorine* | *Mercury* |
| Gelling agents, except gelatine ..... | 2 | 20 | 50 | 200 | 2 | — |
| Dried herbs, curry powder and spices ..... | 5 | 10 | 50 | 50 | 20 | — |
| Beverages as consumed and bottled water excluding mineral water ..... | 0.1 | 0.2 | 2 | 5 | 2 | — |
| Tea ..... | 1 | 10 | 150 | 50 | 100 | — |
| Edible bone meal ..... | 1 | 10 | 20 | 150 | 650 | — |
| Fish protein ..... | 3.5 | 0.5 | — | — | 150 | — |
| Foods not specified ..... | — | 0.5 | — | — | — | — |

PART II

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Aldicarb ..... | 2-methyl-2-(methylthio) propionaldehyde 0-(methyl carbomoyl) oxime ..... | 0.1 | Cottonseed |
| Aldrin ..... | 1, 2, 3, 4, 10, 10-hexachloro-1, 4-, 4*a*, 5, 8, 8*a*-hexahydro-exo-1, 4- endo-5, 8-dimethano-naphtalene ..... | 0.2<br>0.1<br><br><br><br>Dieldrin residue to be included in the analysis | Beets, carrots, parsnips, potatoes, turnips.<br><br>Maize grain, marrows, sorghum grain, spinach, sweet corn. |
| Aluminium phosphide (Phostoxin)..... | Aluminium phosphide..... | 0.1<br><br>0.01<br><br>Calculated as hydrogen phosphide | Raw cereals.<br><br>Flour and other milled products, breakfast cereals, dried vegetables, spices. |
| Anilazine (Dyrene)..... | 2, 4, dichloro-6-(2-chloroanilino)-1, 3, 5-triazine ..... | 20<br>10 | Strawberries.<br>Blueberrries, celery, cranberries, currants, garlic, gooseberries, huckleberries, leeks, onions, shallots, tomatoes. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 5 | Blackberries, cantaloupes, cucumbers, dewberries, honeydew melons, loganberries, muskberries, squash, pumpkins, raspberries, watermelons. |
| | | 1.0 | Potatoes. |
| | | 0.25 | Maize grain, sorghum grain, sugar cane, wheat grain. |
| Atrazine ..... | 2-chloro-4-ethylamino-6 -isopropylamino-1, 3, 5, triazine..... | 0.02 | Eggs, milk, meat, fat and meat products of cattle, goats, hogs, horses, poultry and sheep. |
| Azinphosmethyl (Guthion) ..... | S-(3, 4-dihydro-4-oxobenzo (d) -(1, 2, 3)-triazin-3-yimethyl) dimethyl phosphoro-thiolothionate ..... | 4.0 | Apricots, grapes. |
| | | 1.0 | Other fruits. |
| | | 0.5 | Vegetables. |
| Benomyl (Benlate)..... | Methyl-N-(1-butylcarbomoyl) -2-benzimidazole) carbamate ..... | 15 | Apricots, cherries, nectarines, peaches, plums (including fresh prunes). |
| | | 2.0 | Snap beans (succulent). |
| | | 1.0 | Cucumbers, melons, summer squash, winter squash. |
| | | 0.2 | Banana pulp, peanuts, sugar beetroots. |
| Binapacryl (morocide) | 2-(1-methyl-n-propyl) 4, 6-dinitrophenyl 2-methylcrotonate ..... | 1.0 | Peaches, cherries. |
| | | 0.5 | Apples, pears, grapes. |
| | | 0.3 | Plums. |
| | | 0.2 | Nectarines |
| Bonaid ..... | Ethyl 4-hydroxy-6, 7-di-isobutoxy-3-quionoline carboxylate ..... | 0.4 | Poultry meat and products, kidney and liver of poultry, poultry skin and underlying fat. |
| | | 0.1 | Muscle of poultry. |
| Bromophos ..... | 4-bromo-2, 5-dichlorophenyl dimethyl phosporothionate ... | 1.5 | Apples. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Calcium cyanide ..... | Calcium cyanide ..... | 25 Calculated as hydrogen cyanide | Barley, maize, rice, rye, oats, sorghum, wheat. |
| Captafol (Diflotan) ..... | N-(1, 1, 2, 2-tetrachloroethylthio)-3*a*, 4, 7, 7*a*-tetrahydrophthalimide | 15 | Peaches. |
| | | 10 | Cherries (sour). |
| | | 2.0 | Cherries (sweet). |
| | | 5 | Tomatoes. |
| | | 2.0 | Melons (whole). |
| | | 1.0 | Cucumbers (whole) |
| | | 0.5 | Apricots. |
| | | 0.2 | Plums. |
| Captan ..... | N-(trichloro-methylthio) 3*a*, 4, 7, 7*a*-tetrahydrophthalimide. | 40 | Apples, cherries |
| | | 30 | Pears. |
| | | 20 | Apricots. |
| | | 15 | Citrus fruits, peaches, plums, rhubarbs, tomatoes. |
| | | 10 | Strawberries, raspberries, cranberries, cucumbers, greenbeans, lettuce, marrows, peppers. |
| | | 5 | Raisins. |
| Carbaryl (Sevin) ..... | 1-naphtyl methyl-carbamate ..... | 10 | Raspberries, blackberries, boysenberries, peaches, nectarines, leafy vegetables (except *brassica*), nuts (whole), olives (fresh), sunflower seed (entire), avocados. |
| | | 7 | Citrus fruits, figs, guavas, mangoes, mulberries, strawberries, blueberries, pomegranates. |
| | | 5 | Apples, bananas (pulp), grapes, beans, peas (including pod), *brassica*, tomatoes, peppers, eggplant, poultry (skin). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.5 | Poultry (total) (edible portions). |
| | | 3.0 | Cucurbits (including melons). |
| | | 2.5 | Rice. |
| | | 1.0 | Cottonseed (whole), sweetcorn (kernels), nuts, maize, millets (shelled), olive (processed), meat of cattle, goats and sheep, sorghum. |
| | | 0.5 | Onions. |
| | | 0.2 | Potatoes. |
| Carbofuran (Furadan) | 2, 3-dihydro-2, 2-dimethyl benzofuran-7-yl methylcarbamate .... | 0.5 | Turnips. |
| | | 0.2 | Rice. |
| | | 0.1 | Maize grain, sugar-cane. |
| Carbophenothion ..... | S- (4-chloro-phenylthiomethyl) diethyl phosporothiolothionate | 2.0 | Grapefruit, lemons, limes, oranges, sorghum grain, tangerines. |
| | | 0.8 | Apples, apricots, beans snap (succulent form) beans, lime (succulent form), beetroots, cantaloupes, cherries, crab-apples, cucumbers, egg-plants, figs, grapes, nectarines, olives, onions (dry bulb), onions (green), peaches, pears, peas (succulent form), peppers, pimentos, plums (fresh prunes), quinces, soya beans (succulent form), spinach, strawberries, summer squash, tomatoes, watermelons. |
| | | 0.2 | Maize (kernels plus cob with husk removed). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.1 | Fat of cattle, goats, hogs and sheep. |
| Chinomethionat (Morestan) ..... | 6-methyl-2-oxo-1, 3-dithiolo (4, 5-*b*)-quinoxaline ..... | 6.0 | Strawberries. |
| | | 4.0 | Apricots, peaches. |
| | | 3.0 | Cherries. |
| | | 1.5 | Apples, honeydew-melons, muskmelons (cantaloupes), pears, summer squash. |
| | | 1.0 | Plums (fresh prunes). |
| | | 0.75 | Cucumbers, water melons, winter squash. |
| Chlorobenside (mitox, Elimite) ..... | 4-chlorobenzyl 4-chlorophenyl sulphide ..... | 3.0 | Apples, apricots, crab-apples, eggplants, grapes, nectarines, peaches, plums, quinces, strawberries, tomatoes. |
| Chlordane ..... | 1, 2, 4, 5, 6, 7, 8, 8-octachloro-3*a*, 4, 7, 7*a*-tetrahydro-4, 7, methyleneindane..... | 0.3 | Potatoes, sweet potatoes, rutabagas, turnips, parsnips, sugarbeet, radishes. |
| | | 0.2 | Asparagus, broccoli, brussels sprouts, cabbage, celery, cauliflowers, mustard greens, spinach. |
| | | 0.2 | Swiss chard, lettuce. |
| | | 0.02 | Beans, peas, eggplant, tomatoes, collards, wheat, rye, oats, rice (polished), maize, popcorn. |
| | | 0.05 | Sorghum. |
| | | 0.1 | Cantaloupes, cucumbers, pumpkin, squash, watermelons. |
| | | 0.1 | Almonds, bananas, figs, guavas, filberts, mangoes, olives, passion fruit, papayas, pecans; pomegranates, pine-apples, straw-berries, walnuts. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.02 | Citrus, pome and stone fruits. |
| | | 0.5 | Crude soyabean and linseed oil. |
| | | 0.1 | Crude cottonseed oil. |
| | | 0.02 | Edible cottonseed oil. |
| | | 0.02 | Edible soyabean oil |
| | | 0.05 | Milk and milk products (fat basis). |
| | | 0.05 | Fat of meat and poultry. |
| | | 0.02 | Eggs (shell free). |
| Chlorfenson ..... | 4-chlorophenyl ..... | 5.0 | Citrus fruits. |
| (Ovex, Ovotran) ..... | 4-chlorobenzene-sulphonate ..... | 3.0 | Apples, peaches, pears, plums, prunes. |
| Chlorfenvinphos ..... | 2-chloro-1- (2, 4-dichlorophenyl) vinyl diethyl phosphate ... | 0.4 | Carrots, celery. |
| | | 0.2 | Meat (fat basis). |
| | | 0.2 | Milk and milk products. |
| | | 0.1 | Cauliflower, relish, horse radish, tomatoes. |
| | | 0.05 | Brussels sprouts, cabbage, broccoli, swedes, turnips, potatoes, sweet potatoes, onions, leeks, mushroom, aubergines, peanuts (shelled), maize, wheat grain, cottonseed, rice (raw and polished). |
| Clopidol (Coyden 25) ... | 3, 5-dichloro-2, 6-dimethyl-4-pyridinol ..... | 25 | Uncooked liver and kidney of poultry. |
| | | 10 | Uncooked tissue of poultry. |
| Chlorobenzilate ..... | Ethyl-4, 4'-dichlorodiphenylglycollate or ethyl 4, 4'-dichlorobenzilate .... | 5.0 | Apples, pears (whole fruit). |
| | | 1.0 | Citrus fruit (whole). |
| | | 0.2 | Almonds, walnuts (without shells). |
| | | 1.0 | Melons, cantaloupes. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Chlorphenamidine ..... | NN-dimethyl-N' (2-methyl-4-chlorophenyl) formamidine ..... | 5.0 | Pears. |
| | | 4.0 | Peaches. |
| | | 3.0 | Apples. |
| Chlorphenamidine hydrochloride ..... | NN-dimethyl-N' (2-methyl-4-chlorophenyl)-formamidine hydrochloride ..... | 5.0 | Pears. |
| | | 4.0 | Peaches, plums, prunes. |
| | | 3.0 | Apples, brussels sprouts, cauliflower. |
| | | 2.0 | Broccoli. |
| | | 0.5 | Cabbages. |
| | | Calculated as chlorophenamidine base equivalent | |
| Chloropropham (CIPC) ..... | Isopropyl N-(3-chlorophenyl) carbamate ..... | 50 | Potatoes. |
| | | 3.0 | Apples, pears, citrus fruit (whole). |
| Chloropropylate ..... | Isopropyl 4, 4-dichlorobenzilate ..... | 1.0 | Tomatoes, cantaloupes. |
| | | 5 | Mustard greens, turnip green. |
| Chlorthal methyl (Dacthal) ..... | Dimethyl ester of 2, 3, 5, 6-tetrachlorotereph-thalic acid ..... | 2.0 | Beans, black-eyed peas, collards, kale, lettuce, peppers, pimentos, potatoes, soyabeans, strawberries, sweet potatoes, turnips, yams. |
| | | 1.0 | Broccoli, brussels sprouts, cabbage cantaloupes, garlic, honeydew melons, onions, summer squash, tomatoes, watermelons, winter squash. |
| | | 0.05 | Maize grain, popcorn, sweetcorn (kernels plus cob with husk removed). |
| Coumaphos (Co-Ral).... | 3-chloro-4-methyl-7-coumarinyl diethyl phosphorothionate ... | 0.05 | Eggs (shell free). |
| | | 0.5 | Meat (including poultry) on fat basis. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Cruformate (Ruelene).... | 4-tertiary butyl-2-chlorophenyl methyl-N-methylphosphoroamidate ..... | 0.05 | Whole milk. |
| | | 1.0 | Meat (fat basis). |
| Dalapon-Na (Dawpon Radapon) ..... | Sodium 2, 2 dichloropropionate... | 35 | Peaches, plums. |
| | | 30 | Asparagus. |
| | | 15 | Peas. |
| | | 10 | Maize grain, dried earcorn (kernels and cobs), potatoes, cranberries, citrus fruits. |
| | | 5 | Bananas, grapefruit, sugar beets (roots and tops), tangerines, fresh corn (including sweet corn kernels plus cobs with husk removed). |
| | | 3.0 | Apples, grapes, pears, pineapples. |
| | | 2.0 | Coffee. |
| | | 1.0 | Apricots. |
| DDT ..... | 1, 1, 1-trichloro-2, 2-di (4-chlorophenyl) ethane ..... | 7 | Apples, pears, peaches, apricots, small fruit (except strawberries), vegetables (except root), meat or poultry (on fat basis). |
| | | 1.0 | Maize, millets, sorghum, wheat grain, sunflower seed (entire), nuts (shelled), strawberries, root vegetables. |
| | | 3.5 | Cherries, plums, citrus and tropical fruit. |
| | | 0.5 | Whole milk. |
| | | 1.25 | Milk products (fat basis). |
| | | 0.5 | Eggs (shell free). |
| Dehydroacetic acid (sodium salt) ..... | 3-acety-6-methyl-2, 4-pyrandione, sodium salt ..... | 65 Calculated as dehydroacetic acid. | Strawberries. |
| | | 10 | Bananas (edible pulp). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Demeton (systox) ..... | A mixture of diethyl-2 (ethylthio) ethyl phosphorothionate and diethyl-2-(ethylthio) ethyl phosphorothionate .. | 1.25 | Grapes, hops. |
| | | 0.75 | Almonds, apples, apricots, barley grain, broccoli, brussels sprouts, cabbage, cauliflower, celery, filberts, grapefruit, lemon, lettuce, muskmelons, nectarines, oat grain, oranges, peaches, pears, peas, pecans, peppers, plums, potatoes, strawberries, tomatoes, walnuts, wheat grain. |
| | | 0.5 | Sugarbeets. |
| | | 0.2 | Sorghum grain. |
| Diazinon (Basudin) .... | Diethyl 2-isopropyl-6 – methyl-4-Pyrimidinyl phosphorthionate ... | 0.7 | Peaches, citrus fruits, cherries. |
| | | 0.5 | Other fruits. |
| | | 0.7 | Leafy vegetables. |
| | | 0.5 | Other vegetables. |
| | | 0.1 | Wheat, barley, rice (polished). |
| | | 0.5 | Almonds, walnuts, filberts, pecans, peanuts (shelled). |
| | | 0.5 | Cottonseed, safflower seed, sunflower seed. |
| | | 0.7 | Sweet corn (kernels and cobs with husks removed). |
| | | 2.0 | Olives and olive oil. |
| | | 0.7 | Fat of meat of cattle, sheep and hogs. |
| Dibromochloropropane (Fumazone, Nemagon, Fumagon) ..... | 1, 2, dibromo-3-chloropropane ..... | 130 | Endive, lettuce. |
| | | 125 | Bananas (in pulp). |
| | | 75 | Beans, carrots, celery, figs, okra, parsnips, radishes, turnips. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 50 | Broccoli, brussels sprouts, cabbage, cantaloupes, cauliflower, eggplants, honeydew melons, muskmelons, peppers, pineapples, tomatoes. |
| | | 25 | Blackberries, cucumbers, boysenberries, dewberries, grapes, loganberries, raspberries, summer squash. |
| | | 20 | Citrus fruits. |
| | | 10 | Strawberries, walnuts. |
| | | 5 | Apricots, nectarines, peaches. |
| Dichlone ..... | 2, 3-dichloro-1, 4-naphthoquinone ..... | 15 | Strawberries. |
| | | 3.0 | Apples, beans, celery, cherries, peaches, plums (fresh prunes), tomatoes. |
| Dichlorvos DDVP (DDVS, Nogos Vapona) ..... | 2, 2, dichloro-vinyl dimethyl phosphate ..... | 5.0 | Cocoa beans. |
| | | 2.0 | Raw grain (wheat, rice, rye, oats, barley, maize, sorghum, etc.). |
| | | 0.5 | Milled products from raw grain. |
| | | 2.0 | Coffee beans, soyabeans, lentils, peanuts. |
| | | 0.5 | Mushrooms. |
| | | 0.5 | Fresh vegetables (except lettuce). |
| | | 1.0 | Lettuce. |
| | | 0.5 | Tomatoes. |
| | | 0.1 | Fresh fruit (apples, pears, peaches, strawberries, etc.). |
| | | 0.05 | Meat of cattle, sheep, goats, pigs and poultry. |
| | | 0.05 | Eggs (shell free). |
| | | 0.02 | Milk (whole). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.1 | Miscellaneous food items not otherwise specified. |
| Dicloran (Botran, allisan) ..... | 2, 6-dichloro-4-nitroaniline | 20 | Apricots, nectarines, peaches, sweet cherries, snap beans. |
| | | 15 | Blackberries, boysenberries, celery, raspberries, strawberries. |
| | | 5 | Cucumbers, garlic, onions, tomatoes. |
| | | 1.0 | Plums (fresh prunes). |
| Dicofol (Kelthane) .... | 2, 2, 2-trichloro-1, 1-di (4-chlorophenyl) ethanol ..... | 0.25 | Potatoes. |
| | | 5 | Fruit, hops, vegetables, tea (dry, manufactured). |
| Dieldrin ..... | 1, 2, 3, 4, 10, 10-hexachloro-6, 7-epoxy-1, 4, 4*a*, 5, 6, 7, 8, 8*a*-octahydroexo-1, 4-endo-exo-5, 8 dimethanonaphthalene | 0.1 | Asparagus, beans, broccoli, brussels sprouts, cabbage, cauliflower, chinese cabbage, cowpeas, cucumber, eggplant, horseradish, kale, kohlrabi, onions, parsnips, peanuts, peppers, pimentos, radishes, radish tops, soyabeans, turnips. |
| | | 0.1 | Fruit (other than citrus), maize grain. |
| | | 0.05 | Citrus fruit, sugar. |
| | | 0.02 | Rice (rough). |
| | | 0.2 | Potatoes. |
| | | 0.2 | Carrots, lettuce, fat of meat. |
| | | 0.15 | Milk and milk products (fat basis). |
| | | 0.02 | Raw cereals (other than rice). |
| | | 0.1 | Eggs (shell free). |
| Dimethoate ..... | Dimethyl S- (N- methyl-carbamoylmethyl) phosphoro-thiolothionate ..... | 2.0 | Tree fruit (including citrus). |
| | | 1.0 | Maize, millets and sorghum, tomatoes and peppers. |
| | | 2.0 | Other vegetables. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Dioxathion (Delnav) ... | 1, 4-dioxan-2, 3-ylidene bis (00-diethyl phosphorothiolothionate ..... | 5.0 | Pome fruit. |
| | | 2.0 | Grapes. |
| | | 3.0 | Citrus fruit. |
| | | 1.0 | Meat, excluding poultry. |
| Diphenyl ..... | Biphenyl or phenyl benzene ..... | 110 | Citrus fruit. |
| Diphenamid ..... | NN-dimethyl-2, 2-diphenylacetamide ... | 1.0 | Potatoes, strawberries. |
| | | 0.1 | Eggplants, peppers, pimentos, tomatoes. |
| Diphenylamine Diquat (cation) ..... | Diphenylamine 9, 10 dihydro-8*a*, 10*a*-diazoniaphenanthrene io ..... | 10.0 | Apples. |
| | | 5 | Rice (in husk). |
| | | 2.0 | Rape seed, sorghum. |
| | | 0.1 | Peas, beans, sunflower seed. |
| | | 0.1 | Onions, potatoes, maize, rice (polished). |
| | | 0.1 | Edible oils (sesame seed, sunflower seed, rape seed, cottonseed). |
| Disul-sodium ..... | Sodium, 4, dichloro-penoxy ethyl sulphate ..... | 2.0 | Asparagus, strawberries. |
| | | 6 | Potatoes, peanuts. |
| Disulfoton (Disyston) .... | Diethyl S (2-(ethylthio) ethyl) phosphoro-thiolothionate ..... | 0.75 | Barley grain, beans, broccoli, brussels sprouts, cabbage, cauliflower, cottonseed, lettuce, oat grain, peanuts, peas, pecans, pine-apples, potatoes, rice, sorghum grain, spinach, tomatoes. |
| | | 0.5 | Hops, sugar beets. |
| | | 0.3 | Coffee, maize grain, sugar-cane, wheat grain. |
| | | 0.1 | Peppers, soyabeans. |
| Diuron ..... | 3-(3, 4-dichlorophenyl)-1, 1, dimethylurea ... | 7 | Asparagus. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 1.0 | Apples, artichokes, barley grain, blackberries, blueberries, boysenberries, citrus fruits, maize in grain or ear (including sweet corn, field corn, popcorn), cotton seed, currants, dewberries, gooseberries, grapes, huckleberries, logan-berries, oat grain, olives, pears, peas, pineapple, potatoes, rasp-berries, rye grain, sorghum grain, sugar cane, vetch (seed), wheat grain. |
| Dodine (Cyprex, Melprex) ..... | Dodecylguanidine acetate ..... | 5 | Apples, cherries, peaches, pears. |
| | | 10 | Strawberries. |
| | | 2.0 | Peanuts, peas, potatoes, soyabeans. |
| | | 0.3 | Black walnuts and pecans. |
| | | 0.2 | Maize, millets, sorghum, wheat. |
| Endosulfan (Thiodan, thionex) ..... | 6, 7, 8, 9, 10, 10-hexachloro-1, 5, 5*a*, 6, 9, 9*a*-hexahydro-6, 9-methano-2, 4, 3-benzo (e) dioxathiopin-3-oxide.. | 30 | Tea (dry manufactured). |
| | | 2.0 | Fruit, vegetables. |
| | | 0.5 | Cottonseed. |
| | | 0.2 | Cottonseed oil (crude). |
| | | 1.0 | Rice, unpolished. |
| Endrin ..... | 1, 2, 3, 4, 10, 10-hexachloro-6-, 7-epoxy-1, 4, 4*a*, 5, 6, 7, 8, 8*a*-octahydro-exo-1, 4-exo-5, 8-dimethanon-aphthalene ..... | 0.1 | Cottonseed, cottonseed oil (crude). |
| | | 0.2 | Edible cotton seed and maize oil. |
| | | 0.02 | Apples, wheat, barley, sorghum, rice (husked or polished). |
| | | 0.02 | Milk and milk products (fat basis). |
| | | 1.0 | Fat of poultry. |
| | | 0.2 | Eggs (shell free). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| EPN ..... | Ethyl 4-nitrophenyl phenylphosphoro-thionate ..... | 3.0 | Apples, apricots, beans, beets, blackberries, boysenberries, cherries, citrus fruits, maize, dewberries, grapes, lettuce, loganberries, nectarines, olives, peaches, pears, pineapples, plums (fresh prunes), quinces, raspberries, rutabagas, spinach, strawberries, sugar beets (not tops), tomatoes, turnips, youngberries. |
| | | 0.5 | Almonds, cottonseed, pecans, walnuts. |
| | | 0.05 | Soya beans. |
| Ethion ..... | Tetraethyl SS'-methylene bis (phosphorothiolothio nate) ..... | 2.0 | Grapes. |
| | | 1.0 | Other fruit. |
| | | 0.5 | Vegetables. |
| | | 7 | Tea. |
| | | 2.5 | Meat (fat basis). |
| Etoxyquin ..... | 1, 2 dihydro-6-ethoxy-2, 2, 4-trimethyl-quinoline ..... | 3.0 | Apples, pears. |
| Ethylene dibromide EDB ..... | 1, 2-dibromoethane .... | 75 | Broccoli, carrots, melons, parsnips, potatoes. |
| | | 50 | Eggplant, okra, summer squash, sweet corn, sweet potatoes, tomatoes, barley, maize, sorghum and wheat. |
| | | 40 | Pineapples. |
| | | 30 | Cucumbers, lettuce, peppers. |
| | | 25 | Cottonseed, peanuts. |
| | | 10 | Asparagus, cauliflower. |
| | | 5 | Lima beans, strawberries. |
| | | Calculated as inorganic bromide | |
| Fenchlorphos ..... | Dimethyl 2, 4, 5-trichlorophenyl phosphorothionate ... | 7.5 | Meat (fat basis). |
| | | 0.05 | Egg yolk. |
| | | 0.04 | Whole milk. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Fenitrothion (Sumithion, Folithion Danathion) ..... | Dimethyl 3-methyl-4 nitrophenyl phosphorothionate ... | 2.0 | Maize and sorghum. |
| | | 0.5 | Apples, cherries, grapes, lettuce. |
| | | 0.3 | Red cabbage, tea (green at harvest). |
| | | 0.2 | Tomatoes. |
| | | 0.1 | Cocoa, coffee beans. |
| | | 0.05 | Milk products (fat basis). |
| | | 0.03 | Meat or fat of meat. |
| | | 0.02 | Milk (whole). |
| Fentin acetate..... | Triphenyl tin acetate<br>Triphenyl tin hydroxide ..... | 1.0 | Celery. |
| Fentin hydroxide (Brestan, Du-ter) .... | | 0.2 | Sugarbeet, carrots. |
| | | 0.1 | Potatoes, celeriac. |
| | | 0.05 | Peanuts (shelled). |
| Fensulfothion ..... | Diethyl4-(methylsulphinyl) phenyl phosphorothionate)... | 0.1 | Maize grain, onions, (dry), potatoes, tomatoes. |
| | | 0.05 | Peanuts, pineapples, sugar beets. |
| | | 0.02 | Bananas, sugar-cane. |
| | | 0.02 | Meat, fat and meat products of cattle, goats and sheep. |
| Fenthion (Lebaycid) ... | Dimethyl 3-methyl-4 methylthiophenyl phosphorothionate ... | 2.0 | Apples, peaches, cherries. |
| | | | Fat of meat. |
| | | 1.0 | |
| | | 1.0 | Cabbage, cauliflower, olives, olive oil. |
| | | 0.5 | Grapes, oranges, peas, meat. |
| | | 0.2 | Squash. |
| Fenazaflor (Lovozal) ... | Phenyl 5, 6-dichloro-2-trifluoromethylbenzimidazole-1-carboxylate ..... | 2.0 | Apples. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Ferbam ..... | Ferric dimethyldithiocarbamate ..... | 7<br>Calculated as zinc ethylene bis dithiocarbamate | Apples, apricots, asparagus, beans, beets, black-berries, black-eyed peas, blueberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, collards, maize cranberries, cucumbers, currants, dates, eggplant, gooseberries, grapes, guavas, huckleberries, kale, kohlrabi, lettuce, loganberries, mangoes, melons, mustard greens, nectarines, onions, papayas, peaches, peanuts, pears, peas, peppers, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips. |
| | | 0.1 | Almonds. |
| Folpet (Phaltan) ..... | N-(trichloromethylthio) phthalimide ..... | 30 | Currants (fresh). |
| | | 25 | Grapes, blueberries. |
| | | 15 | Cherries, raspberries. |
| | | 10 | Apples, citrus fruit. |
| | | 5 | Tomatoes, strawberries. |
| | | 2.0 | Cucumbers, cantaloupes (whole); water melons (whole) onions. |
| Fonofos ..... | O-ethylphenylethyl phosphoro-thiolothionate ..... | 0.1 | Asparagus, maize grain, peanuts, beets, carrots, chicory, garlic, green onions, horseradish, Jerusalem |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | | artichokes, leeks, onions, parsnips, potatoes, radishes, rutabagas, salsify; shallots, spring onions, sugar beets, sweet potatoes, turnips, yams. |
| Formothion ..... | S-(N-formyl-N-methylcarbamoylmethyl) dimethylphosphoro-thiolothionate ..... | 0.3 | Strawberries. |
| | | 2.0 | Black currants. |
| Glyodin ..... | 2-heptadecyl-2-imidazoline acetate .. | 5 | Apples, cherries, peaches, pears. |
| Heptachlor | 1, 4, 5, 6, 7, 8, 8-heptachloro-3*a*, 4, 7, 7*a*-tetrahydro-4, 7-methanoindene ..... | 0.15 | Milk and milk products (fat basis). |
| | | 0.2 | Fat or meat and poultry. |
| | | 0.02 | Raw cereals, tomatoes, cottonseed, soyabeans, edible soyabean oil. |
| | | 0.05 | Vegetables (except where otherwise specified), eggs (shell free). |
| | | 0.2 | Carrots. |
| | | 0.5 | Crude soyabean oil. |
| | | 0.01 | Citrus fruit. |
| HHC (BHC) ..... | Mixed isomers of 1, 2, 3, 4, 5, 6-hexac-chlorocyclohexane .. | 1.0 | Apples, apricots, asparagus, avocados, broccoli, brussels sprouts, cabbage, cauliflower, celery, cherries, collards, cucumbers, eggplants, grapes, kale, kohlrabi, lettuce, melons, nectarines, okra, onions (dry bulb only), peaches, pears, peppers, plums (fresh prunes) pumpkins, spinach, strawberries, squash, summer squash, swiss chard, tomatoes. |
| Hydrogen cyanide ..... | Hydrogen cyanide ..... | 25 | Raw cereals, cashew nuts. |
| | | 6 | Flour. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Lindane ..... | Gamma isomer of benzene hexachloride ..... | 0.5 | Raw cereals. |
| | | 3.0 | Vegetables. |
| | | 3.0 | Cranberries, cherries, grapes, plums, strawberries. |
| | | 2.0 | Fat of meat (cattle, pigs, sheep). |
| | | 1.0 | Maize and sorghum, beans (dried). |
| | | 0.2 | Eggs (yolk). |
| | | 0.1 | Milk and milk products (fat basis). |
| | | 0.7 | Poultry (fat basis). |
| Linuron ..... | 3-(3, 4-dichlorophenyl)-1-methoxy-1 methylurea ..... | 1.0 | Carrots, potatoes, soya beans, meat, fat and meat by-products of cattle, goats, hogs, horses and sheep. |
| | | 0.25 | Maize in grain or ear form, sweet corn and popcorn, cottonseed, barley, oats, rye, sorghum and wheat. |
| Malathion (Maladrex) ..... | S-(1, 2-di (ethoxycarbonyl) ethyl) dimethyl phosphoro-thiolothionate) ..... | 8 | Raw cereals, nuts, dried fruit. |
| | | 2.0 | Whole meal and flour from rye and wheat. |
| | | 4.0 | Citrus fruit. |
| | | 8 | Blackberries, raspberries, lettuce, endive, cabbage, chinese cabbage, marrow, soyabean, spinach, maize, sorghum. |
| | | 6 | Avocado, cherries, guava, mango, mulberry, peaches, plums, pomegranates. |
| | | 5 | Broccoli. |
| | | 3.0 | Tomatoes, kale, turnips. |
| | | 2.0 | Beans (green), apples. |
| | | 1.0 | Strawberries, celery. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.5 | Pears, blueberries, peas (in pod), cauliflower, peppers, eggplants, kohlrabi, roots (except turnips), swiss chard, collards. |
| Maleic hydrazide (MH) ..... | 6-hydroxy-3-(2H)-pyridazinone ..... | 50 | Potatoes. |
| | | 30 | Beets, carrots, rutabagas. |
| | | 15 | Onions. |
| Mancozeb (Dithane M-45) ..... | A complex of zinc and maneb containing 20% manganese and 2.5% zinc ..... | 2.0 | Marrows and pumpkins. |
| | | 1.0 | Potatoes. |
| | | Sum of the dithiocarbamates present | |
| Maneb (Dithan M-22).... | Manganese ethylene-1, 2-bisdithiocarbamate | 2.0 | Bananas (edible pulp). |
| | | 10 | Apricots, beans (succulent), broccoli, brussels sprouts, cabbage, cauliflower, celery, chinese cabbage, collards, endive (oscarale), kale, kohlrabi, lettuce, mustard greens, nectarines, papayas, peaches, rhubarb, spinach, turnip tops. |
| | | 7 | Apples, beans (dry), carrots, cran-berries, cucumbers, eggplants, figs, grapes, melons, onions, peppers, pumpkins, summer squash, sweet corn (kernels plus cob with husks removed), tomatoes, turnip roots, winter squash. |
| | | 0.1 | Almonds, potatoes. |
| | | Calculated as Zineb | |
| Mercaptobensothiazole | Mercaptobensothiazole | 0.1 | Apples. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Methomyl (Lannate) ... | 1-(methylthio) ethylideneamino N-methylcarbamate .... | 5 | Cabbage. |
| | | 0.2 | Fruiting vegetables and leafy vegetables (except cabbage). |
| | | 0.1 | Maize grain (including popcorn), fresh corn including sweet corn (kernels plus cob with husks removed). |
| Methoxyclor ..... | 1, 1, 1-trichloro-2, 2-di (4-methoxyphenyl) ethane ..... | 14 | Apples, apricots, asparagus, beans, beets, black-berries, blue-berries, boysenberries, broccoli, brussels sprouts, cabbage, cauliflower, cherries, collards, maize (in husk), cranberries, cucumbers, currants, dewberries, eggplants goose-berries, grape, kale, kohlrabi, lettuce, logan-berries, melons, mushrooms, nectarines, peaches, peanuts, pears, peas, peppers, pine-apple, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips, youngberries. |
| | | 7 | Sweet potatoes, yams. |
| | | 3.0 | Fat of meat from cattle, goats, hogs, horses or sheep. |
| | | 2.0 | Barley, maize, grains of oats, rice, rye, sorghum, wheat. |
| | | 1.0 | Potatoes. |
| Methyl bromide ..... | Bromomethane ..... | 100 | Nuts, peanuts. |
| (Dowfume) ..... | | 50 | Raw cereals, cocoa beans. |
| | | 20 | Dried fruits. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 10 | Milled cereal products. |
| | | 0.5 Calculated as inorganic bromide | Bread, other cooked cereal products, dried fruits and nuts, peanuts. |
| Methyl ester of α-naphthalene acetic acid ..... | Methyl ester of α-naphthalene acetic acid ..... | 9 | Potatoes. |
| Methyl formate ..... | Methyl formate ..... | 250 Calculated as formic acid | Currants, dates. |
| Mevinphos (Phosdrin) ..... | 2-methoxy-carbonyl-1-methylvinyl dimethyl phosphate ..... | 0.25 | Apples, asparagus, broccoli, brussels sprouts, cabbage, cauliflower, celery, collards, kale, lettuce, mustard greens, onions (green), pears, peaches, plums, rasp-berries, spinach, strawberries, tomatoes, turnip tops. |
| Monuron ..... | 3-(4-chlorophenyl)-1, 1-dimethylurea ..... | 7 | Asparagus. |
| | | 1.0 | Avocados, citrus fruits, grapes, grapefruit, cottonseed, kumquats, lemons, limes, oranges, pineapples, spinach, sugar-cane tangerines. |
| Nabam ..... | Disodium ethylene-1, 2-bisdithiocarbamate | 7 | Apples, apricots, beans, beets, blackberries, black-eyed peas, broccoli, brussels sprouts, cabbage, celery, carrots, cauliflower, cherries, citrus fruits, maize, cranberries, cucumbers, currants, eggplants, endive, gooseberries, grapes, guavas, kohlrabi, loganberries, melons, mushrooms, nectarines, onions, parsley, peaches, peanuts, pears, |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | Calculated as Zineb | peas, peppers, plums, pumpkins, quinces, radishes, raspberries, rutabagas, salsify, squash, strawberries, summer squash, swiss chard, tomatoes, turnips. |
| Naled (Dibrom) ..... | 1, 2-dibromo-2, 2-dichloroethyl dimethyl phosphate) ..... | 0.5 | Beans (dry and succulent forms), cucumbers, eggplants, melons (cantaloupes, honeydew melons, musk melons, water-melons, and others), peas (dry and succulent forms), peppers, pumpkins, rice, soyabeans (dry and succulent forms), summer squash, tomatoes, winter squash. |
| | | 1.0 | Broccoli, brussels sprouts, cabbage, cauliflower, lettuce, strawberries. |
| | | 3.0 | Chard, grapefruit, lemons, oranges, spinach, tangerines, turnip tops. |
| Nicotine ..... | 1-3-(1-methyl-2-pyrrolidyl) pyridine ..... | 2.0 | Apples, apricots, artichokes, asparagus, beans, beets, beet tops., blackberries, black-eyed peas, boysenberries, broccoli, brussels sprouts, cabbage, cantaloupes, cauliflower, celery, cherries, collards, maize, cucumbers, eggplants, grapefruits, green beans, green onions, kale, kohlrabi, lemons, lettuce, lima beans, limes, mushrooms, musk melons, mustard greens, nectarines, okra, onions, |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | | oranges, parsley, parsnips, peaches, pears, peas, peppers, pimentos, plums, prunes, pumpkins, quinces, radishes, rutabagas, snap beans, spinach, strawberries, summer squash, swiss chard, tangerines, tomatoes, turnips, watermelons, winter squash, youngberries |
| Omethoate ..... | Dimethyl S-(N-methylcarbamoyl-methyl) phosphoro-thioate ..... | 2.0 | Apples, beans, broccoli, cabbage, cauliflower, collards, endive (escarole), kale, lemons lettuce, oranges, pears, peas, peppers, spinach, swiss chard, tomatoes, turnips. |
| | | 1.0 | Melons. |
| | | 0.2 | Potatoes. |
| | | 0.1 | Pecans. |
| | | 0.04 | Wheat grain. |
| | | 0.02 | Meat, fat and meat by-products of cattle, goats, hogs, horses and sheep. |
| Omite ..... | 2-(P-T-butylphenoxy) cyclohexyl propargyl sulphite ..... | 3.0 | Apples, citrus, pears, plums, prunes. |
| | | 4.0 | Nectarines. |
| | | 7 | Apricots, peaches, grapes, strawberries. |
| | | 30 | Hops (dried). |
| Paraquat (Gramoxone)..... | 1, 1'-dimethly-4, 4'-bipyridylium ion ..... | 0.2 | Cottonseed. |
| | | 0.1 | Potatoes |
| | | 0.05 | Cottonseed meal, cottonseed oil (edible), sugar cane juice. |
| | | 0.7 | Vegetables (except carrots). |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 1.0 | Peaches, apricots, citrus fruit. |
| | | 0.5 | Other fresh fruit. |
| Parathion (Folidol) ..... | Diethyl 4-nitrophenyl phosphorothionate . | 0.7 | Vegetables (except carrots). |
| | | 1.0 | Peaches, apricots, citrus fruit. |
| | | 0.5 | Other fresh fruit. |
| Parathion-methyl ..... | Dimethyl 4-nitrophenyl phosphorothionate . | 0.2 | Fruit, cole crops, curcubits. |
| | | 1.0 | Other vegetables. |
| | | 0.05 | Cottonseed oil |
| Perthane ..... | 1, 1-dichloro-2, 2-bis (4-ethylphenyl) ethane ..... | 15 | Apples, broccoli, brussels sprouts, cabbage, cauliflower, cherries, chinese cabbage, endive, kale, kohlrabi, lettuce, mustard greens, parsley, pears, spinach. |
| 2-phenyl phenol (and sodium salts) ..... | 2-hydroxydiphenyl ..... | 120 | Cantaloupes (whole). |
| | | 25 | Pears. |
| | | 20 | Carrots, peaches. |
| | | 15 | Sweet potatoes, apples, plums (including fresh prunes). |
| | | 10 | Citrus fruit, cucumbers, peppers, cantaloupes (edible portions), pineapples, tomatoes. |
| Phorate ..... | Diethyl S-(ethylthiomethyl) phosphoro-thiolothionate ..... | 0.3 | Cherries, nectarines. |
| | | 0.5 | Hops, potatoes. |
| | | 0.3 | Sugar beet roots. |
| | | 0.1 | Barley grain, beans, maize grain, sweet corn (kernels plus cob with husk removed), lettuce, peanuts, rice, sorghum grain, sugar cane and tomatoes. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| Phosalone ..... | S-(6-chloro- 2-oxobenzoxazolin-3-yl) methyl diethyl phosphorothiolothionate ..... | 4.0 | Peaches. |
| | | 6 | Cherries. |
| | | 10 | Apples, pears. |
| Phosmet (Imidan) ..... | 00-dimethyl phthalimido-methyl phosphoro-thiolothionate ..... | 5 | Plums. |
| | | 7 | Cherries. |
| | | 10 | Apples, grapes, peaches, pears. |
| Phosphamidon ..... | 2-chloro-2 diethylcarba-moyl-1-methylvinyl dimethyl phosphate ..... | 1.0 | Raw cereals. |
| | | 0.5 | Apples, pears. |
| | | 0.4 | Citrus fruits. |
| | | 0.2 | Other fruit, cole crops. |
| | | 0.1 | Tomatoes, lettuce, cucumbers, watermelons |
| | | 0.2 | Other vegetables (except root vegetables for which a tolerance is not required). |
| Piperonyl butoxide ..... | 5-(2- (2-butoxyethoxy) ethoxymethyl)-6-propyl-1, 3-benzodioxole ..... | 20 | Raw cereals. |
| | | 8 | Fresh fruit and vegetables, dried fruit and vegetables, oil seeds, treenut. |
| | | 1.0 | Dried codfish. |
| Pyrethrin ..... | 4-hydroxy-3-methyl 2-(2, 4-pentadienyl) -2-cyclopenten-1-one-2, 2-dimethyl-3 (2-methylpropenyl) cyclopropane-carboxylate and 4-hydroxy-3-methyl-2-(2, 4-pentadienyl)-2-cyclopenten-1-one 1-methyl 3-carboxy-a, 2, 2-trimethylcyclopropane acrylate ester ..... | 3.0 | Raw cereals. |
| | | 1.0 | Fresh fruit and vegetables, dried fruit and vegetables, treenuts. |
| | | 0.1 | Dried cod fish. |
| Quinomethionate (Morestan) ..... | 6-methyl-2-oxo-1, 3-dithiolo (4, 5-b)-quinoxaline ..... | 6 | Strawberries. |
| | | 4.0 | Apricots, peaches. |
| | | 3.0 | Cherries. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 1.5 | Apples, honeydew melons, musk melons, cantaloupes, pears, summer squash. |
| | | 1.0 | Plums (fresh prunes). |
| | | 0.75 | Cucumbers, watermelons, winter squash. |
| Quintozene ..... | Pentachloronitrobenzene ..... | 10 | Mushrooms. |
| | | 5 | Peanuts (whole). |
| | | 1.0 | Bananas (whole). |
| | | 0.3 | Lettuce, peanuts (kernels). |
| | | 0.2 | Beans (navy), potatoes. |
| | | 0.1 | Tomatoes. |
| | | 0.03 | Cottonseed. |
| | | 0.02 | Bananas (pulp), brussels sprouts, broccoli, cabbage, chinese cabbage, cauliflower, kale, kohlrabi, turnips. |
| | | 0.01 | Beans (other than navy), peppers (bell). |
| Schradan ..... | bis-N N N'N-tetramethyl-phosphorodiamidic anhydride ..... | 0.75 | English walnuts. |
| Simazine ..... | 2-chloro-4, 6-bis (ethylamino)-1, 3, 5-triazine ..... | 10 | Asparagus. |
| | | 0.5 | Artichokes. |
| | | 0.25 | Almonds, apples, avocados, cherries, fresh corn including sweet corn (kernels plus cobs with husks removed), maize grain, cran-berries, currants, dewberries, filberts, grapefruit, grapes, lemon, logan-berries, macadamia nuts, olives, oranges, peaches, pears, plums, raspberries, strawberries, walnuts. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 0.02 | Eggs, milk, meat, fat and meat products of cattle, goats, hogs, horses, poultry and sheep. |
| Sodium orthophenyl phenate ..... | O-phenyl phenol, sodium salt ..... | 125 | Cantaloupes. |
| | | 25 | Apples, pears. |
| | | 20 | Carrots, peaches, plums. |
| | | 15 | Sweet potatoes. |
| | | 10 | Citrus fruits, cucumbers, peppers (bell), pineapples, tomatoes. |
| Sutan ..... | S-ethyl-NN-di-iso butyl thiocarbamate ..... | 5 | Cherries, nectarines. |
| | | 0.1 | Maize. |
| Tecnazene (Fusarex) ..... | 1, 2, 4, 5-tetrachloro-3-nitrobenzene ..... | 25 | Potatoes. |
| Tetrachlorvinphos ..... | | | |
| (Gardona) ..... | Cisisomer of 2-chloro-1- (2, 4, 5-trichlorophenyl) vinyl dimethyl phosphate ..... | 10 | Apples, sweet corn (kernels plus cob with husks removed), maize grain. |
| | | 8 | Sorghum. |
| | | 0.75 | Fat of meat of poultry. |
| | | 0.1 | Eggs, meat and meat by-products of poultry. |
| Tetradifon (Fedion) .... | 2, 4, 4', 5-tetrachlorodiphenyl sulphone ..... | 100 | Peppermint, spearmint. |
| | | 30 | Fresh hops. |
| | | 10 | Figs. |
| | | 5 | Apples, apricots, crabapples, cherries, grapes, nectarine, peaches, pears, plums, prunes, quinces, strawberries. |
| | | 2.0 | Citrus fruits. |
| | | 1.0 | Cucumbers, melon, pumpkins, tomatoes, winter squash. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| TDE ..... | 1, 1-dichloro-2, 2-di-(4 chlorophenyl) ethane ..... | 7 | Apples, apricots, beans, blue-berries, cucumbers, eggplants, grapes, melons, nectarines, peaches, pears, peppers, pumpkins, quinces, squash, summer squash, tomatoes. |
| | | 3.5 | Blackberries, boysenberries, cherries, citrus fruits, dew-berries, logan-berries, plums (fresh prunes), raspberries, strawberries, sweet corn (kernels plus cob with husks removed). |
| | | 1.0 | Broccoli, brussels sprouts, cabbage, carrots, cauliflower, kohlrabi, lettuce, peas, rutabagas, spinach, turnips. |
| Tetrasul ..... | 4-chlorophenyl 2, 4, 5-trichlorophenyl sulphide ..... | 0.1 | Apples. |
| Thiabendazole (Tector) ..... | 2-4 (4'-thiazolyl) benzimidazole ..... | 6 | Citrus fruit. |
| | | 3.0 | Bananas. |
| | | 0.4 | Bananas (pulp). |
| Thiram ..... | Bis (dimethylthiocarba-moyl) disulphide ..... | 7 | Apples, celery, peaches, strawberries, tomatoes. |
| | | 1.0 | Bananas (edible pulp). |
| | | 0.5 | Onions (dry bulb). |
| Toxaphene ..... | Chlorinated camphene having a chlorine content of 67-69% ..... | 7 | Apples, apricots, beans, black-berries, broccoli, brussels sprouts, cabbage, carrots, cauliflowers, celery, citrus fruit, collards, maize, cranberries, cucumbers, dewberries, eggplants, fat of meat from cattle, goats, hogs, horses and sheep, |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | | hazelnuts, hickery nuts, horseradish, kale, kohlrabi, lettuce, loganberries, nectarines, okra, onions, parsnips, peaches, peanuts, pears, peas, pecans, peppers, pimentos, quinces, radishes, raspberries, rutabagas, spinach, strawberries, tomatoes, walnuts, youngberries. |
| | | 5 | Barley, oats, rice, rye, sorghum grain, wheat. |
| | | 2.0 | Soyabeans (dry). |
| Tricyclohexyltin hydroxide ..... | Tricyclohexyltin hydroxide ..... | 2.0 | Apples, pears. |
| Trifluralin (Treflan) ..... | 2, 6-dinitro-NN-dipropyl -4-trifluoromethyl-aniline ..... | 1.0 | Carrots. |
| | | 0.5 | Citrus fruits, cottonseed, curcubits, fruiting vegetables, grapes, hops, leafy vegetables, nuts, peanuts, root crop vegetables (except carrots), safflower seed, seed and pod vegetables, stone fruits, sugar-cane, sunflower seed, wheat grain. |
| Trizone ..... | Methylbromide with added chloropierin and propargyl bromide ..... | 25 | Broccoli, cauliflower, peppers, pineapples, strawberries. |
| | | 40 | Muskmelons, tomatoes. |
| | | 60 | Eggplants. |
| | | Calculated as inorganic bromide | |
| Zineb ..... | Zinc ethylene-1, 2-bisdithiocarbamate ... | 60 | Hops. |
| | | 25 | Chinese cabbage, collards, endive, kale, lettuce, mustard greens, spinach, swiss chard. |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | 7 | Apples, apricots, beans, beets, blackberries, boysenberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, citrus fruits, maize, cranberries, cucumbers, currants, dew-berries, eggplants, goose-berries, grapes, guavas, kohlrabi, loganberries, melons, mushrooms, nectarines, onions, parsley, peaches, peanuts, pears, peas, peppers, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, salsify, squash, straw-berries, summer squash, tomatoes, turnips, youngberries. |
| | | 1.0 | Wheat. |
| Ziram ..... | Zinx dimethyldithio-carbamate ..... | 7 | Apples, apricots, beans, beets, blackberries, blueberries, boysenberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, collard, cranberries, cucumbers, dewberries, eggplants, goose-berries, grapes, kale, kohlrabi, lettuce, loganberries, melons, nectarines, onions, peaches, peanuts, pears, peas, peppers, pumpkins, quinces, radishes, raspberries, |

FOURTH SCHEDULE—*continued*

| *Common or trade name* | *Chemical name* | *Tolerance P.P.M.* | *Foods* |
|---|---|---|---|
| | | | rutabagas, spinach, squash, straw-berries, summer squash, tomatoes, turnips, youngberries. |
| | | 0.1 | Almonds. |
| 2,4-D ..... | (2, 4-dichlorophenoxy) acetic acid ..... | 0.2 | Barley, oats, rye, wheat. |

## FIFTH SCHEDULE

[Regulation 157.]

| *Variety or type of Cheese* | *Percentage minimum fat content on dry basis* |
|---|---|
| PART I | |
| (a) Cheddar cheese and wensleydale ..... | 50 |
| (b) Alpin, asiago, blue, bel paese, brick, camembert, cheshire, feta, gouda, gorgonzola, granular, stilton, limburger, neufchatel, port salut, roquefort ..... | 48 |
| PART II | |
| Esrom, havarti, maribo, pasta filata, samsoe, steppe, tilsiter ..... | 45 |
| PART III | |
| Emmentaler, gruyere, swiss ..... | 43 |
| PART IV | |
| Bra, edam, leyden ..... | 40 |
| PART V | |
| Parmesan, romano and other hard grating cheese ..... | 33 |
| PART VI | |
| Part skim pizza, part skim mozzarella, part skim scamorza ..... | 30 |